

HOUSE PASSES \$2,300,000,000 GARNER RELIEF BILL AFTER DEFEATING ADMINISTRATION'S PROPOSALS

MARTIN IS LEADING
IN FLORIDA RACE;
MRS. OWEN TRAILS

Daughter of William Jennings Bryan, Running for Re-election on Referendum Plank, Loss to Repeater.

WETS HAVE EDGE
IN ALL CONTESTS

Former Governor Maintains Slight Lead Over Dave Shultz and Former Governor Hardee.

JACKSONVILLE, Fla., June 7.—John W. Martin, former governor, held a slight margin over Dave Shultz, Daytona Beach, and Cary A. Lardee, Live Oak, in the race for the democratic gubernatorial nomination with 93 of the state's 1,283 precincts counted tonight.

The standing of the eight gubernatorial candidates in the 93-precincts count of the evening of yesterday was: Stafford Caldwell, 1,617; Charles M. Durrance, 2,055; Arthur Gomez, 638; Cary A. Hardee, 3,077; Tom S. Hart, 760; John W. Martin, 3,072; George McGehee, 3,497; and J. W. Watson, 457.

The count progressed slowly because of the record length of the ticket and because many counties with intense interest in local campaigns did not count the big end of the ballot rat.

In the fourth district congressional race with 78 of the 419 precincts counted, Mark Wilcox, who ran on a platform advocating repeal of the 18th amendment, led with 5,223 votes to 2,222 for Representative Ruth Bryan who was the candidate of the dry, William Jennings Bryan. Mrs. Owen campaigned on a referendum plank.

W. J. Sears, former fourth district congressman, led the race for congress-at-large, with 115 of the 192 votes to 104 for Millard Caldwell, of Milton, and 46 for R. G. Patterson, Pensacola.

Florida voters gave Governor Franklin D. Roosevelt, of New York, a strong presidential preference. With 129 of the 1,283 precincts counted, Roosevelt had a vote of 14,622. This compared with 1,995 for Governor William H. (Alfalfa Bill) Murray, of Oklahoma, and 223 for L. Chasse, Milwaukee, Wis.

Another Election
Hinted for Germany

BERLIN, June 7.—(UPI)—If the Reichstag elections to be held on July 10 do not clarify the German political situation, a high official in the foreign office said today, President Von Hindenburg will dissolve the Reichstag for a second time and order another election.

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Read and Use
The Constitution's
Want Ad Pages

First in the Day—First to Pay

New Cathedral Planned On Peachtree Road Site

Structure on Triangular Lot at Junction of Andrews Drive May Take Place of St. Philip's Church.

Plans for a great Episcopal cathedral on Peachtree road, which will take the place of the present St. Philip's cathedral on Hunter street, are under serious consideration by Bishop H. J. Mikell, Dean Raimundo DeOvies and the building committee of the church, it was learned Tuesday.

The church has gone so far as to examine surveys which have been made of the property to see whether or not it would conform with the architectural plans of the proposed cathedral.

It was explained that, as in most cathedral plans, the initial portion of the plant here, provided present plans are adopted, will not be accomplished for many years.

If the transaction is consummated first unit of the cathedral will not be started for some months.

It was said that the contract involving the purchase of the necessary property had not been signed by the church.

Plans call for the purchase by the church of the triangle formed by the intersection of Peachtree road and Andrews drive, a lot which has 400 feet of frontage on each thoroughfare.

Charles McGeehee, the owner, has agreed to sell this property to the church for a consideration said to be around \$50,000, it was reported.

There is a \$40,000 encumbrance on

TWO MORE STATES FAVOR ROOSEVELT FOR NOMINATION

Governor Leads Murray
Eight to One in Florida
and Mississippi Sends
His Friends to Chicago.

By the Associated Press.

Two more states were counted in the Roosevelt column Tuesday when Mississippi named delegates to the Chicago convention known to favor the governor and Florida accorded him a vote of approximately eight to one over Governor Murray, of Oklahoma. Mississippi has 20 votes in the convention and Florida 14.

JACKSON, Miss., June 7.—(AP)—A delegation to Chicago, uninterested as a unit, but individually favoring the nomination of Governor Franklin D. Roosevelt, of New York, was named today by the state democratic convention in session here.

Four of Mississippi's 20 delegates to the national convention were chosen from the state at large and expressed favor for the Roosevelt candidacy. They are: United States Senators Hubert D. Stephens and Pat Harrison, Governor Sennett Connor and Attorney-General Greet L. Rice.

A spirited debate it was decided to elect only four delegates from the state at large, instead of eight as in the past, each with a half vote.

All four alternates from the state at large are women. They are: Miss Margaret Cook, of Clarkton; Mrs. John Clark, of DeKalb; Mrs. Madge Fulmer, of McComb, and Mrs. Mildred S. Tapp, of Greenwood.

Delegates were chosen from the eight congressional districts to cast the remaining 16 Mississippi votes at the Chicago convention after this month's never-ever district delegation was reported as "friendly" to the candidacy of Governor Roosevelt.

A resolution urging adoption of a "dry" plank in the national platform, introduced by the Indiana delegation, was overwhelmingly voted down.

The convention, in refusing to support a "bone dry" plank, headed an appeal of Senator Stephens who in his keynote speech urged the convention to "steer" clear of the prohibition issue, declaring party conventions are not the places to decide that.

SMITH FORCES MAP

BY PLANT FOR BATTLE
BY ST. JOHN

NEW YORK, June 7.—(AP)—Alfred E. Smith's political allies decided today to hinge their hopes of nominating him for a furious fight over the selection of a permanent chairman of the democratic national convention.

This was learned at the conclusion of a strategy meeting of Smith's "war board," which spent four hours behind closed doors in a smoke-filled skyroom.

"It will be a fight to the last ditch," said the spokesman of the group, Thomas F. Spallacy, Smith leader in Connecticut, as he outlined plans for a united battle to elect Joseph Shouse, executive chairman of the democratic national convention as presiding officer of the convention.

He inferred the meeting had dealt with little else, except a decision that Governor Joseph E. Ely, of Massachusetts, would nominate Smith and that Representative Mary E. Norton, of New Jersey, would be among the strongest supporters.

It thus appeared that the first test of strength between the Roosevelt and "stop-Roosevelt" groups would come on this question.

Indicating that the Smith drive to win the chairmanship, Spallacy said

Continued in Page 8, Column 7.

Victim of Dry Raider Succumbs to Wound

HUNTSVILLE, Ala., June 7.—(AP)—An 18-year-old youth who was shot by prohibition raiders when they mistook him for a liquor law violator, died here last night with a bullet wound in his head.

The youth, Homer Parker, was alleged to have been shot by Deputy Sheriff M. M. McRae, for whom a warrant charging murder was issued today. The bullet entered the left side of Parker's head and was found at the base of the skull.

Mrs. Parker said her son had gone early this morning and at 7 o'clock this morning had close at 7 a.m. to Howard street, S. E., 282 Howard street, N. E., and 2458 Memorial drive, S. E.

Both candidates have waged heated campaigns and both Tuesday claimed victory. The high vote getter in today's primary, according to the election commission and his name will be placed on the official ballot in the December general election.

Previews will be at the following

A—1906 Boulevard drive, S. E.; B—282 Howard street, N. E., and 2458 Memorial drive, S. E.

The woman charged her son was permitted to lie on the river bank several hours before any effort was made to summon a physician.

Even so the general showing is more encouraging than the adverse conditions would indicate on the surface. The showing for the state as a whole is encouraging, and in Fulton county alone the sum of \$4,500,000 or more will be expended on new building operations during the rest of the year.

Georgia leads the southern states in the volume of highway construction at present, this amount to slightly more than \$1,000,000, according to C. J. Bowen, the city building inspector. This amount would be less than for

Next in importance to this pro-

175 Veterans Start Ride to Capital, Confident of Success in Bonus Fight



Trucks Bear Former
Service Men Out of
Gate City in Quest of
Cash Compensation.

After overcoming a number of last-minute disappointments which for a while threatened to thwart their departure, approximately 175 former service men, both white and colored, Tuesday at noon boarded half a dozen big trucks and started northward for Washington, where they hope to swell the thousands of veterans in the national capital in search of immediate payment of the soldiers' bonus certificates.

The roster of the white members of the expedition contained 91 names in addition to the "general staff officers" chosen Saturday night at a meeting of the veterans at the state capital grounds. About as many negro ex-service men were present, although no roster was kept of their names.

When the veterans assembled in front of the capital early Tuesday morning their hopes fell when they found that several of the promised conveyances had not materialized.

One of the two trucks which had been arranged to transport the veterans to the national capital was delayed.

The veterans, in refusing to support a "dry" plank in the national platform, introduced by Henry Ford, had voted down a resolution urging adoption of a "dry" plank in the national platform, introduced by the Indiana delegation.

It was voted to elect only four delegates from the state at large, instead of eight as in the past, each with a half vote.

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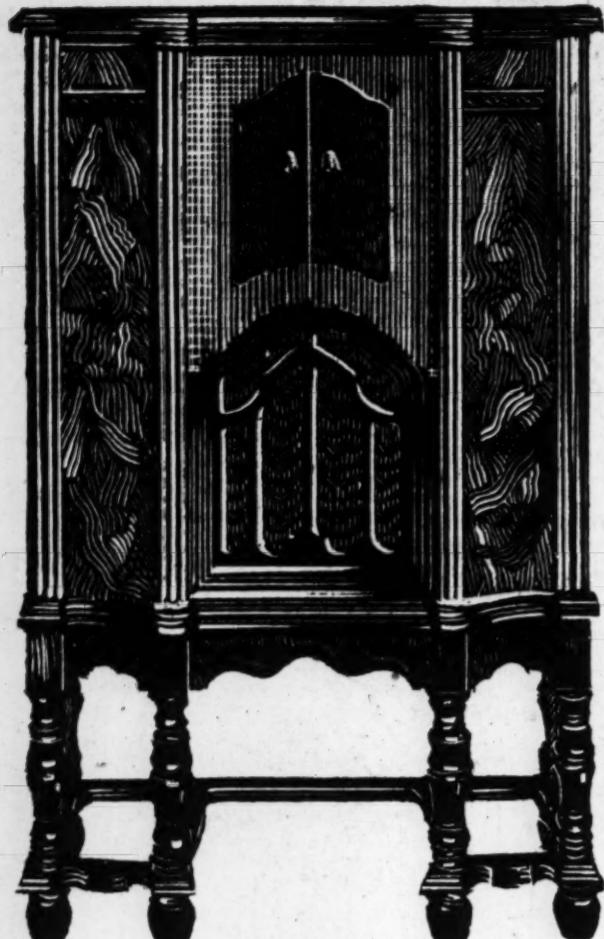
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CONVENTION MODEL \$149.50
Completely Installed

THE RADIO THAT BEATS THE RADIOS THAT WON THE TONE TESTS

GENERAL ELECTRIC'S CONVENTION MODEL

WITH 7 MAJOR

ENGINEERING ADVANCES



1 NEW Completely re-designed superheterodyne circuit with "Twin-Push" Amplification, making possible greatly increased power and a tremendous improvement in tone quality.

2 NEW Twelve Improved Tubes of new type throughout, giving greater efficiency and purer tone quality.

3 NEW Dual Automatic Volume Control, using two tubes instead of one—limits noise between stations—equalizes strong and weak signals—prevents fading—increases selectivity.

4 NEW Automatic Lo-Tone Compensator, which automatically gives the same full, rich tone whether the set is turned to low volume or high.

5 NEW High-power Dynamic Speaker, completely re-designed to give greater tone fidelity.

6 NEW Special Hand-operated Tone Control to give any shading of tone desired, and eliminating the mushy boominess formerly noticeable when tone controls were turned down.

7 NEW Greatly Improved G-E Tone Equalizers with Acoustic Orifices of exclusive G-E design—making possible further refining of tone and eliminating cabinet resonance.

IN ADDITION: Other outstanding G-E features, including the famous G-E full range sensitivity, and selectivity, with improved band pass characteristics. Engineered especially for better tone. It is the ultimate radio for which you have waited.

"BELIEVE YOUR OWN EARS."

COME IN! BE AMONG THE FIRST TO HEAR THIS REVOLUTIONARY NEW RADIO!

SPECIAL DISPLAYS AT ATLANTA STORES OF GEORGIA POWER COMPANY

GET READY FOR THE CENTURY'S "POLITICAL BATTLE"

You'll surely want to see the new General Electric "Convention Model" Radio!

Not only is it a radio set embodying all the engineering advances of the year, but its style and beauty is that to delight the heart of even a "high-hat", interior decorator.

Now, comes this summer those two great national political conventions. And who, may we ask, won't be interested in following every day's proceedings? Whether you're Democrat or Republican, you'll have a very personal interest in the nominee of your party. The new General Electric "Convention Model" will bring you the convention activities just as if you yourself were in attendance as a delegate.

Then, this fall comes the great every-four-year presidential election.

You will remember with how much real enthusiasm you fol-

lowed the race in the fall of 1928. This year there'll be even more matters of grave concern to be discussed by the candidates.

If your old radio set has just about brought in its last good, undistorted program—if you really need and want a set that'll bring you the political programs not only, but also every other type of program on the air with new and heretofore unbelievable clarity, honesty and richness—then, by all means, you should see and hear the General Electric "Convention Model."

Come by our nearest store today. Be among the first to hear this revolutionary new General Electric radio. Our stock of them is limited and we suggest you not postpone hearing it immediately.

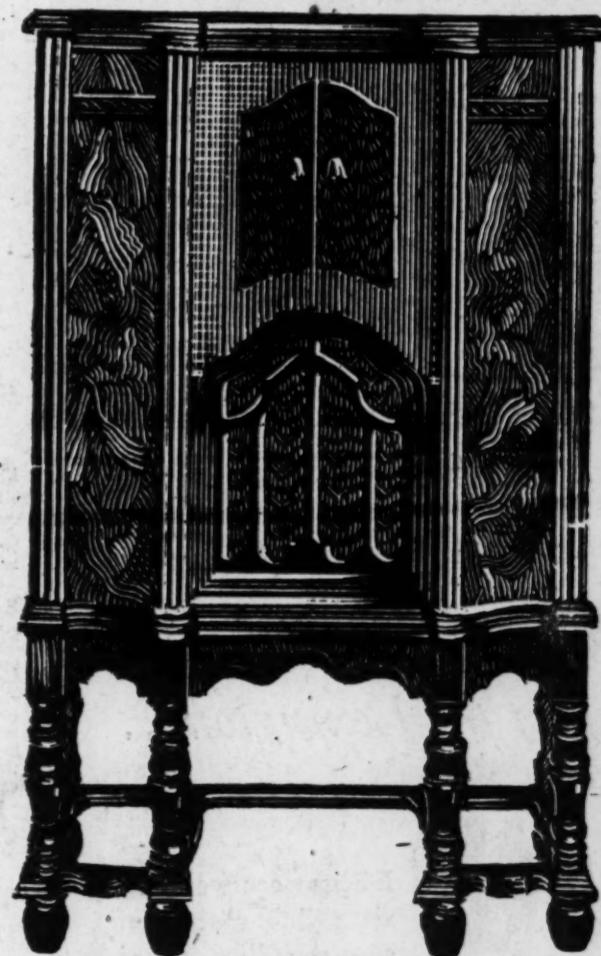
The price of \$149.50 includes all tubes and complete installation in your home. Liberal terms will be gladly arranged. You can pay a small amount down, the balance monthly along with your electric service statements.

NOTICE: We have on display at our 75 Marietta and 78 Plaza Way Stores a limited quantity of General Electric Radios used as sample and floor demonstration sets. These sets have been marked down to close-out prices and we suggest that you come by to see them before you invest in any less well-known set. The demonstrator sets have all been put

into first-class condition and will be sold with a liberal guarantee of satisfactory operation.

A small down payment will install one of them in your home . . . the balance you can pay monthly along with your electric service statements.

Don't fail to see these sample GE Radios!



CONVENTION MODEL \$149.50
Completely Installed

"Convention Model" GE Radio on Display at:

75 Marietta Street, N. W.

3055 Peachtree Road, Buckhead

989 Peachtree, N. E.

821 Gordon Street, S. W.

1162 Euclid Ave., N. E.

118 E. Ponce de Leon, Decatur.

GEORGIA
POWER COMPANY



A CITIZEN WHEREVER WE SERVE

One kilowatt-hour of electricity will operate a fifty-watt lamp for 20 hours, a sewing machine for 20 hours, a vacuum cleaner for five hours, a radio for twelve hours or a toaster long enough to make the family toast for a week. Kilowatt-hours are able, willing servants. The more you use, the lower your rate.

SENATE REJECTS VETERANS' SLASH

**\$48,714,000 Expenditure
Retained in National
Economy Measure.**

WASHINGTON, June 7.—(AP)—An overwhelming vote in the senate late today tossed out of the national economy bill all provisions for curtailing expenditures for war veterans.

The action shot a \$48,000,000 hole in the measure and cut its total saving.

As reported to the senate by its bipartisan economy committee, the bill carried a saving of \$238,000,000 and was described as necessary to help the new tax bill balance the budget.

The veterans' sections calling for a saving of \$48,000,000 were withdrawn finally by 63 to 14 votes after members of the committee who had advocated them told the senate they believed it would not be practicable to put them through at this time. The decision duplicated the action of the house.

In place of the seven sections tightly linking the veterans' measure to allowances and institutional care, the senate, like the house, retained only a paragraph providing for a joint congressional committee to consider veterans' legislation and report January 1 to possible obsolescence.

With the controversial veterans' question out of the way, the senate approached a final vote on the measure which ranks second only to the tax bill in fiscal importance.

The administration proposal for furloughing employees for a month without pay or placing them on five-day week is estimated to save \$300,000,000, compared to a \$117,000,000 estimated for the 10 per cent slash.

Only this question and one or two motions for reconsideration of minor items stood between the measure and final passage.

Senate leaders had intended to stay in session this evening in the hope of finishing the measure before the end

W.Z. Turner Luggage Co.
Wheary's Wardrobes Cases
FOR WOMEN OR MEN
219 Peachtree St.

Summer Term Drawing Many To the Southern Shorthand And Business University

**Better Than Ever Is The
Southern. Why? Just
Read the Following.**

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And the Southern is a greater school than ever before because: Prof. E. L. Ray, for many years connected with the state school system and well known, and during the last several years proprietor of his own business college at Macon, has associated himself with L. W. Arnold, president of the Southern, and these two—Mr. Ray, who is strong in bookkeeping and higher accounting, and Mr. Arnold, who is expert in shorthand, with several other cultured and experienced teachers will serve the people of this section better than the Southern has ever before served them.

With the best location in Atlanta, 193 Peachtree; up-to-date systems and methods; electrical equipment; an active student government; endorsed by practically all Atlanta, and boasting over thirty thousand graduates; Mr. Arnold and Mr. Ray invite those seeking that business training which will equip them to fill the very best positions to enroll at the old reliable Southern Shorthand and Business University.

Call, phone or write for catalog.



PROF. E. L. RAY.
Prominent Educator Goes With the
Southern Shorthand and Business
University.

Enter this week or next for the sum-
mer term. Address, L. W. Arnold,
Pres., 193 Peachtree street, Atlanta,
Ga. Phone WA. 8834.—(adv.)

**Economy rates are
another reason for stay-
ing at the Lexington...**



Efficient, courteous ser-
vice...all the comforts of
an attractively furnished
room...food famous for its home flavor, at new
reduced prices...and economical rates, whether
you stay one day, a month or a year.

A quiet hotel one block from Park Avenue,
near the shopping center, the Grand Central
station and the busy midtown office zone.

New low restaurant prices...breakfast now 50c,
luncheon 65c and dinner \$1.00.

Room rates as low as \$3
Room rates: for one person, \$3, \$4, \$5 and \$6.
For two persons only \$1 extra. Parlor Suites, \$10.

HOTEL LEXINGTON

LEXINGTON AVE. AT 48TH ST., NEW YORK CITY
Located in the Grand Central Zone - Charles E. Rochester, General Manager

**1930 Marriages Set
New American Record**

WASHINGTON, June 7.—(UP)—Lovers laugh at the depression as well as in the United States census bureau reported today.

Census figures for 1930 show marriage was more popular in that year than in any other single year in American history. Divorces, however, also touched a new high. Women turn their thoughts to the divorce courts in greater numbers between the ages of 30 and 32, whereas men continue placidly until they are between 45 and 49 years of age before seeking their freedom, the figures revealed.

RAILROAD EMPLOYEES GATHER HERE TODAY

More than 200 delegates are expected to be present this morning at the opening of the convention of the Railway Employees' Association of Georgia, which is to begin at 10 o'clock at the Henry Gray hotel. W. O. Foot, president of the Atlanta Convention of the Service Bureau, will make the address of welcome.

The feature of the session will be a mass meeting tonight at the city auditorium. William Schley Howard, noted lawyer, will speak on "Taxation."

W. L. Stanley, president of the Seaboard Air Line railway, will discuss duties and responsibilities of members of the organization.

Other speakers will include Governor Richard B. Russell Jr. and Mayor James L. Keay.

Following the business meeting the delegates and their guests will be entertained at a dance.

HERRERA AND AIDES ARRIVE TO JOIN VETS

HOLLYWOOD, Fla., June 7.—(AP)—General Alberto Herrera, Cuban army chief of staff, and officers and cadets of the Cuban air force, who came from the Cuban naval base here today to give a touch of foreign splendor to the annual encampment of Florida Veterans of the Spanish-American War.

General Herrera came as the personal representative of President Machado of Cuba. Both are veterans of the war.

The Cuban chief of staff, his aides and a company of cadets took part today in the convention program of the convention, and will be honor guests of south Florida cities during their visit.

of the day, but an adjournment until tomorrow was taken at 5:40 p. m. after Chairman Jones, republican of Washington, of the appropriations committee, said it would be impossible to finish tonight.

LUCY H. TAPLEY DIES IN MAINE

**Long Illness Fatal to
President-Emeritus of
Spelman College.**

Miss Lucy Hale Tapley, president-emeritus of Spelman College, died Monday night at the home of her brother, Dr. T. S. Tapley, in McKinley, Maine, after an illness of several months. Miss Tapley was for 37 years on the faculty at Spelman and for 17 years was its president. She came to that institution in 1890, nine

years after its founding, and served

successively as teacher, organizer and principal of the teacher training department, dean, and president, succeeding Miss Harriet E. Giles in the last-named position in 1909.

During the 12 years of her administration more than 100 students received degrees and diplomas, the annual budget grew from less than \$35,000 to nearly \$140,000, and four brick buildings were added to the plant, the Laura Spelman Rockefeller Memorial building, the dormitory, the dormitory of the Sisters of Mercy, Tapley Hall, and the Sisters' Chapel. In 1924 Spelman seminary became Spelman College and was recognized as a grade "A" four-year college by the state of Georgia and the Association of Colleges of Negro Youth.

Miss Tapley was born in West Brooksville, Maine, May 28, 1857, the daughter of Captain Thomas and Mrs. Lucy Wason Tapley. She was graduated from Miss Lucy Henry's school in Brookville and from Bucksport Seminary.

In 1923 Mount Holyoke College conferred on her the degree of Litt. D., in recognition of her work at Spelman. Miss Tapley is survived by one sister, Mrs. F. H. Smith of Edgewood, Maine, and three brothers: Orville W. Tapley, Ellsworth, Maine; Dr. T. S. Tapley, McKinley, Maine, and Dr. Eugene Tapley, Belfast, Maine. The funeral will be held from the old homestead in West Brooksville Wednesday afternoon.

COURT ORDERS AUDIT OF INSULL INTERESTS

CHICAGO, June 7.—(AP)—Federal Judge Walter C. Lindley announced late today he has ordered a complete audit and "history"—showing every transaction, every payment of money, and every transfer of stock"—of Insull Utility Investments Inc.

The company referred to is a half-billion-dollar investment trust which Samuel Insull organized to deal in securities of his operating concerns, and thus insure Insull control of the companies.

"If personal liabilities on the part of directors and officers of the company are disclosed," the federal judge said, "then civil action should be undertaken to recover from them such funds as could be obtained."

Insull Utility Investments, Inc., together with other Insull investment trusts and holding companies, now is in receivership. It was organized in 1929, stockholders did not then Insull feared that eastern buyers would buy up stock in his companies and gain control of his electric, gas and transportation systems.

HOUSING BODY FAVORS LEGISLATION ON OIL

WASHINGTON, June 7.—(AP)—Federal legislation sponsored by the oil states advisory committee to aid conservation plans was approved today by the house judiciary committee.

The vote was 6 to 5 on the McKeown bill after it was amended to require congressional approval of any interstate compacts to control oil production.

The bill would provide that when any compacts to control oil production have become law, importations will be limited to 5 1/2 per cent of the total estimated demand for consumption within the United States and for export from the United States.

CHARLES F. BURGMAN SUCCUMBS IN FLORIDA

DAYTONA BEACH, Fla., June 7.—(AP)—Charles F. Burgman, 79, chairman of the Florida inland navigation district commission, died here last night of a heart attack.

He was candidate for re-election in today's primary, opposed by Clarence M. Rogers and J. L. Weir. The latter was disqualified by failure to file a second expense statement.

Burgman was recognized as one of the leaders in the founding of the East Coast canal and has been chairman of the board since its formation.

DR. CUTHBERT CHRISTY.
LONDON, June 7.—(AP)—News of the death of Dr. Cuthbert Christy, 69, veteran British authority on medical affairs in Africa, reached here from Africa today.

The report said Dr. Christy died in the Belgian Congo.

C. E. INGERSOLL.
PHILADELPHIA, June 7.—(AP)—Charles E. Ingersoll, railway executive and builder widely known in the southwest, is dead of heart disease. He died yesterday at the age of 72.

Ancient Brewery Uncovered.

Ancient wooden vats and pipes believed to have been part of a brewery dating back to pre-Revolutionary days were uncovered by workmen on Thames street, in Newport, R. I., recently. The pipes were hollowed tree trunks, bound together by iron bands.

D. Buchanan, Spear, N. C. farmer, has won blue ribbons for products grown on his farm in county, district and state fairs for the past 20 years.

Louisianian Urges Public Action To Drive Away 'Big Shot' Huey Long

**American Again Sets
Beer-Drinking Record**

PARIS, June 7.—(UP)—The world's record for beer drinking tumbled again Monday under the attack of J. Harry Cochran, an American who drank a two-liter (slightly more than half a gallon) schooner in 11 seconds flat.

Cochran, six feet five, and known to his friends as "Kewpie," set the record at Harry's bar. He broke the 13-second mark get last month by Jack Robbins, of Bridgeport, Conn. Cochran is a native of Wilmot, Pa.

The new record holder said he practiced marathon drinking at a soft drink parlor at Princeton.

and those thousands of protesting taxpayers?"

Each point of the tax program was taken up separately, and visitors were given a chance to raise their voices. They responded readily.

Henry Frith, of Bunkie, a sugar planter, espoused his home town senator.

"Senator Dore, do you remember stopping at my place and making all those promises for economy? Well, now's the time to keep 'em."

The fury grew to such bounds that a call was issued for "all liberty-loving people of the state to gather in a mass meeting, form a new Declaration of Independence and drive 'Big Shot' Huey Long and his grafters away forever."

The call was issued by Francis Williams, chairman of the Louisiana state convention committee. There were many other violent speeches by farmers, a doctor, politicians and taxpayers' representatives, all taking advantage of the open hearing before the senate finance committee on the administration's proposed new tax program.

Williams, who called for a "new deal in government," demand to know "which senate and I, in the national or state legislature."

"Do we have a dictator and two lieutenant governors? Then why is this man, whom we sent to the national senate, sitting here ruling the state?"

Pleading for tax reduction, the doctor said: "We have only one issue here. Take the burden off the farmers. If you don't do that, then maybe your legislators will run those farms. We can't."

Charles O'Brien, who said he represented the Taxpayers' Association, arose in the gallery and engaged Long in sharp debate.

"Hey! Go out and get me an audience. Where is everybody? Where

"We farmers cannot pay our taxes."

American Again Sets Beer-Drinking Record

PARIS, June 7.—(UP)—The

world's record for beer drinking tumbled again Monday under the attack of J. Harry Cochran, an American who drank a two-liter (slightly more than half a gallon) schooner in 11 seconds flat.

Cochran, six feet five, and known to his friends as "Kewpie," set the record at Harry's bar. He broke the 13-second mark get last month by Jack Robbins, of Bridgeport, Conn. Cochran is a native of Wilmot, Pa.

The new record holder said he practiced marathon drinking at a soft drink parlor at Princeton.

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KIP RHINELANDER INVOLVED IN SUIT OVER INSURANCE

HALIFAX, N. S., June 7.—(AP)—

Seven years after the start of a protracted five-year legal engagement in which he obtained a divorce from his octogenarian wife Leonard Kip Rhinelander today was involved in new litigation this time over the payment of an insurance claim.

The action disclosed his higher unknown whereabouts since his ob-

scurred in 1928, and its furnishings, which were destroyed by fire.

Rhinelander said he moved to Nova

Scotia and recently returned home

covering a hump now 100 feet high

on a scraggly lake in 1928, and its

furnishings, which were destroyed by fire.

Rhinelander

DENTISTS TO OPEN CONVENTION TODAY

Three-Day Meeting of Association Will Be Held at Biltmore.

Following an opening day of organization and sports events Tuesday, the sixty-fourth annual meeting of the Georgia State Dental Society will start hotel sessions at the Biltmore hotel at 9:30 o'clock this morning, when Dr. R. F. Sullivan, of Savannah, will declare the convention formally open.

Dentists from all sections of the state began to gather in Atlanta Monday and all during Tuesday their numbers were increased by new arrivals. The first preliminary meeting was held Tuesday morning when district officers gathered at the Biltmore to hear the president's annual address, a speech by Dr. J. R. O'Neal, of Pelham, vice president; a discussion of dental education of children, Dr. H. H. Johnson, president-elect, and the annual report of the secretary, Dr. Paul W. Key, of Atlanta.

The Georgia State Dental Golf Association held its annual meeting and luncheon at the Piedmont Golf Club Tuesday, followed by the annual tournament in the afternoon.

Devotees of trapshooting assembled at the Peachtree Gun Club during the afternoon to shoot for several trophies.

During the convention, which will run through Friday, the women's auxiliary will be in session. There will be automobile rides for visiting ladies this afternoon, and Thursday the annual auxiliary luncheon will be held at Brookhaven Country Club, where Mrs. S. Williams of Winder, the president, will preside.

In conjunction with the meeting of affiliated associations, the State Dental Nurses and Assistants' Association will hold its annual meeting at the Biltmore hotel beginning today. The dental fraternity dinners were held Tuesday night.

The first business session this morning will see the adoption of the new constitution and by-laws and hear reports of the executive committee. At 2:30 o'clock this afternoon an oral hygiene luncheon will be held and at 4 o'clock the state clinics will assemble.

At 8 o'clock tonight Dr. C. J. Holder, of the Harrisburg, Pa., department of dentistry, will speak on problems of the dental profession.

The meeting will reconvene Thursday morning at 9 o'clock and come to conclusion Friday. The annual banquet will be held at the Biltmore at 5:30 o'clock Thursday night, followed by the annual dance in the Promenade room.

MANY OFFERED BLOOD, BUT GIRL, 11, DIES

While a number of persons were summoned to their phones to save her life, 11-year-old Suzanne Callahan, daughter of Mr. and Mrs. G. R. Culkin, of 512 Norfolk street, died at Emory hospital as the result of a tonsil operation Tuesday morning. Death came during hemorrhage which followed the operation, it was said.

As the child lay unconscious, it was seen that only a blood transfusion could save her life and an appeal was broadcast by radio. Seven volunteers hurried to Grady to endeavor to save the little girl before arrangements could be made for a transfusion.

MRS. EUNICE MOON DIES AT HOSPITAL

Mrs. Eunice Moon, 44, who was connected with the drapery department of M. Rich & Bros. Inc., died yesterday night at her home, 118 W. Arrangements for the funeral will be announced by Awtry & Lowndes, and interment will be in Powder Springs. She is survived by her husband, Mrs. Moon, three daughters, Miss Christine, and Miss Mildred Moon, and Mrs. Roy Callaway, a son, J. W. Moon, of Atlanta; her father, W. R. Sorrells, of Hiram, and three brothers and two sisters. Mrs. Moon was a member of the Gordon Street Baptist church.

ROBERT J. INGRAM DIES OF INJURIES

Robert J. Ingram, 65, for almost half a century an employee of the Atlanta & West Point railway, and a veteran conductor of the Crescent Limited, succumbed Tuesday morning at Emory University hospital as the result of injuries received late Monday.

For the time being John N. Holder will maintain headquarters at Jefferson, Abie Nix at Athens, Hoke O'Kelley at Loganville, Arlie D. Tuck at Marietta, and W. W. Wick at Augusta. H. B. Edwards has headquarters in Macon and Peter S. Twitty, last to enter, will have headquarters here.

Representative E. H. (Pat) Griffin of Bainbridge veteran speaker on the campaign trail, announced yesterday that he would probably be a candidate for speaker. Others in this race are E. D. Rivers, Lakeland; John C. Beasley, Glenville; Ernest M. Davis, Camilla, and L. Thomas (Pat) Gilmer, Macon.

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Mr. Ingram was one of the most widely known railroad men in this section. For many years he had been in charge of the car department of the Atlanta & West Point route, and for 47 years he had been in the employ of that railroad.

Funeral services for Mr. Ingram will be held at 3 o'clock Thursday morning at the chapel of Blanchard Brothers, and interment will be in West View cemetery.

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Fisher said both Colonel Lindbergh and Colonel H. Norman Schwarzkopf, state police superintendent, would be called by the defense to show that Curtis did not receive a cent for his activities.

CANDIDATES PICK CAMPAIGN OFFICES

Crisp, Kelley, Talmadge and Twitty Will Have Headquarters Here.

Beginning today candidates for governor and some of the other offices involved in the primary campaign will open Atlanta headquarters.

W. J. Crowe, manager for John I. Keller, announced Tuesday that his candidate would have headquarters at the Piedmont hotel. Representative Charles R. Crisp and Eugene Talmadge will also open headquarters at the Piedmont in the next few days, it was learned.

For the time being John N. Holder will maintain headquarters at Jefferson, Abie Nix at Athens, Hoke O'Kelley at Loganville, Arlie D. Tuck at Marietta, and W. W. Wick at Augusta. H. B. Edwards has headquarters in Macon and Peter S. Twitty, last to enter, will have headquarters here.

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LEAGUE HITS COUNTY ON SALARY SLASHES

The Taxpayers' League, in a public statement issued Tuesday, denied claims of three members of the board of county commissioners that salaries of county employees had been reduced between 10 and 25 per cent. The league charged that the reduction was only 4.7 per cent and that if the increases in salary and personnel are considered the reduction amounts to only 1.75 per cent.

The league charged that members of the county board have been at odds in their statements regarding salaries: "One member is quoted as saying that salaries have been reduced about 25 per cent," the statement Tuesday said. "Another member publishes a statement that salaries have been reduced between 10 and 25 per cent. A third member in this morning's paper has outdone them all. He apparently claims to have saved the taxpayers 2.5 mills or one-fourth of all the property taxes."

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BANDIT TRIO MAKES RICH JEWELRY HAUL

NEW YORK, June 7.—(AP)—Three robbers invaded the Bristol Seamless Ring Company late today and escaped with jewelry valued at between \$50,000 and \$100,000.

Ten persons, including the proprietor and four girls, were left bound and gagged in a rear room. The loot consisted almost entirely of diamond rings, most of which were taken from a large safe.

NEW JONES COURSE WILL OPEN IN FALL, SIMONS REPORTS

Play will begin on Atlanta's only municipally-owned 18-hole golf course, the Bobby Jones links, in the early fall, it was announced Tuesday by George L. Simons, general manager of parks and playgrounds.

Construction of half a dozen bridges crossing the streams in the course, and erection of a temporary clubhouse comprise the only other construction work necessary before the course is opened.

Simons cited that only \$4,500 has been set up for this work and that if done properly it will cost many times this amount to do the work incident to the opening. His department is working on the course, however, and it will be opened to the public late summer or in the early fall, he said.

Atlanta and Fulton county have co-operated in construction of the course, said by experts to be one of the finest in the south. A pretentious program will be arranged for the opening with citizens, Fulton county and city officials participating.

Faith in Worth-While Values Urged by Dr. Marsh at Emory



Three educators prominent in baccalaureate events during the 92d commencement program which was concluded at Emory University Tuesday morning with the delivery of diplomas and awards. Left to right, Dr. H. W. Cox, president of the school; Dr. Daniel L. Marsh, president of Boston University, who delivered the baccalaureate address; and Dr. T. H. Jack, George Cornett.

Revised confidence instead of revised confidence was urged upon 273 Emory University graduates Tuesday morning by Dr. Daniel L. Marsh, president of Boston University, in his baccalaureate address at Glenn Memorial.

As positive proof of his contention, Dr. Marsh said that the wonders and miracles of the modern age were produced and developed in the brains of conscientious scientists and not by might or mightiness.

"We should place our faith not so much in material things as in the worthwhile values of human kindness, justice and righteousness," he said, adding that without those human qualities man's progress and happiness could not go on as it has gone on.

"Glorifying in power," he continued, "we were drunk with material prosperity, boasting of what we called worldly wisdom. In those things we were confident. Latter day events have proved that we should revise our confidence."

Educators in particular were urged by Dr. Marsh not to place too much faith in material things, though he said he had no objection to endowment buildings and equipment. Rather, he said, he was pleading for added confidence in things "most worth while."

The baccalaureate address and the delivery of diplomas and special awards to honor graduates brought the formal commencement to a close after one of the most notable baccalaureate affairs in the history of the university. It was the 92d graduation program.

Three graduates were made members of Phi Beta Kappa: Dr. Louise Potter Jr. of Augusta, Ga.; Charles Edward Brown, of Barnesville, Ga., and Lynnwood Mathis Holland, of Brookwood, Ga. Special departmental awards went to Graduates Brown and Potter.

Five first honor men in the school of medicine were Arthur Park McGlincy, of Atlanta; Thomas English McGahey, of Decatur; Robert William Mathews Jr., of Millen, Ga.; Martin Van Buren Tamm, Marietta; and John August Shedd, of Atlanta.

Winners of special medals in the college of arts and sciences included Ned Ellison Crowe, of Royston, Ga.; Gould H. Cloud, of El Dorado, Ark., and Joseph Horacek Jr., of Atlanta. Five first honor men in the school of engineering and architecture and honors in the college of arts and sciences were awarded to William Acquila Bailey Jr., of Atlanta; Margaret Agnes Belle Isle, Atlanta; Charles Edward Brown, Barnesville; Mrs. Louise Potter Jr., of Oconee, Fla.; Leonard Neal Hutchinson Jr., Decatur; Carlos Jones Jr., Atlanta; Lawson Weston Nixon, Abbeville; David Morris Potter Jr., of Augusta; Louise Katherine Toeplitz, of Atlanta, and Robert Earle Vogel, Atlanta.

Awards and medals were presented

to high average graduates as follows: Russell Sinclair Groves, St. Louis, Mo., first year; William Alexander Ward, Columbus, second year; William Gideon Brown, Roswell, Ga., senior year; Margaret Elizabeth Newson, Griffin, Ga., second highest average, first year; Hugh Frederick McMillan, Atlanta, highest average legal research, and William Gideon Brown, highest average entire law school course.

\$2.00 BIRMINGHAM \$2.00
\$2.00 Memphis, June 11th, Seaboard.
Phone WAlnut 2818-2708.—(adv.)

COOL OFF

and Have Real Fun

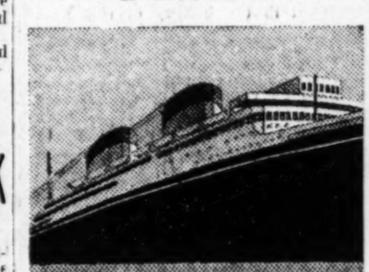
Swimming, Bathing and Picnicking

This year you'll enjoy Mooney's Lake more than ever before. The improvements in the lake and around the lake are beautiful surroundings on the lake. The lake is a hill top, 300 gallons of fresh, pure water, and a 15 minute, sand bottom.

Mooney's
LAKE
County
Inspected
Turn off Piedmont Rd. at Mooney's
Sign—Paved Road all Way.

ANNOUNCING THE NEW GEORGIC

WORLD'S LARGEST CABIN LINER



Sister ship of the world's most popular Cabin liner, the Britannic

Luxury, beauty, smartness, modernity—an assured success before she starts! Why? Because she's the sister ship of the great motor liner Britannic, the most popular Cabin liner in the world.

A sister ship, yes! But even finer, we think, than the Britannic. Months of study, months of craftsmanship, have gone to make her White Star's supreme contribution to the art of gracious living at sea.

We're tremendously proud of this new Georgic—but yours is the credit for her—28,274 of you who have chosen to travel on the Britannic in less than two years.

It is likely the committee, at this meeting, will review the findings of a special committee which held that the Fulton county executive committee, elected in March, would have to be ratified in the September election. A typographical error in Monday's Constitution indicated that the special committee's action concerned the Fulton commission rather than the democratic county committee.

**COURT DISMISSES
C. S. EATON'S SUIT
AGAINST COURTS**

The suit brought by Cyrus S. Eaton, Cleveland financier and steel magnate, against R. W. Courts Jr. of Courts & Co., for \$400,000, was dismissed with purchase of a seat on the New York Stock Exchange, came up for hearing in the United States federal court Tuesday morning.

After counsel for Mr. Eaton argued, the case was dismissed without prejudice. It was not necessary for Mr. Courts to present any witnesses or testimony.

Eaton was represented by Luther Day, of Day & Day, who were chief counsel in Eaton's successful suit to enjoin the Bethlehem Steel-Youngstown Sheet & Tube merger. He was assisted by Randolph & Woodruff, of Atlanta.

Mr. Courts was represented by Spalding, Macdonald & Sibley, of Atlanta.

**FINAL RITES TODAY
FOR SUICIDE VICTIM**

Funeral services for W. C. Teal, 46, of St. Louis, Mo., who shot himself to death in the woods near the Wilson Tourist camp on Lakewood drive Monday afternoon, according to a coroner's verdict Tuesday morning, will be held at 3:30 o'clock this afternoon at the Wilson Tourist camp and Dillon Co. The Rev. W. Lee Cutts will officiate and interment is to be in the Hollywood cemetery.

Teal, who is survived by a wife and child in St. Louis, left the two to the undertaker, it was said. A telephone call to county police informed headquarters of an intended suicide, but officers reached the scene too late to prevent Teal from shooting himself with a pistol.

MINIMUM RATES

CABIN TOURIST THIRD CLASS

One Round One Round One Round

Way Trip Way Trip Way Trip

\$124 \$254.60 \$94.50 \$167 \$69.50 \$123

Apply to your local agent, the travel authority in your community, or to:

WHITE STAR LINE

INTERNATIONAL MERCANTILE MARINE CO.

Company's Office, 78 Peach St., Atlanta.

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J. M. HIGH CO., "49 Years of Underselling Atlanta"

A Vast Collection! Attractively Priced!

Lovely Linens



Linen Dinner Sets

\$2.98
Set

The practical choice of a wise bride! Size 62x82-in. HEM-STITCHED CLOTH and eight NAPKINS. Gleaming white damask—every thread pure linen—neat colored borders.

Essential

LINENS

Linen Kitchen Towels,
17x34 25c ea.

Bath Towels,
22x44 19c ea.

Linen Guest Towels,
14x22 29c ea.

5-Pc. Linen Breakfast
Sets 68c set

Madeira Linen Tea
Napkins, 6 for 1

Madeira Linen
Scarfs \$1 ea.

6-Pc. Bath
Ensembles \$2.98 set

Peasant Linen Bridge
Sets 98c set

Scars and Mats
Beautiful with Spanish
Hand Embroidery

Size 18x36 \$1.49 ea.

Size 18x45 \$1.98 ea.

Size 18x54 \$2.49 ea.

Size 14x20 \$1.25 ea.

Size 12x18 89c ea.

Size 10x14 69c ea.

Size 6x12 39c ea.

THREE Designs in Irish Linen Double Damask Cloths

\$3.98

THREE distinctive designs that
brides will hail with delight.
CLOTHS 70x70

70x88-in. 70x106-in.

CLOTHS \$4.98 ea. CLOTHS \$5.98 ea.

22x22-in. NAPKINS \$4.98 Doz.

SCOTCH LINEN CLOTHS

\$2.98

Heavy! Every thread pure linen—three
attractive designs—wide hemstitched
hems. Size 60x66-in.

66x86-in. CLOTHS \$3.98 ea. CLOTHS \$4.98 ea.

18x18-in. NAPKINS \$3.98 Doz.

"Cannon" Muslin Sheets

88c

Fine, smooth quality! Single and twin
size, 63x99! Full size, 81x99! Extra
size 81x108!

PILLOW CASES, 42x36 19c Ea.

HIGH'S STREET FLOOR

Don't Miss This! \$1 to \$1.49 Yd!

Mill Length SILKS, 2 Yds.

\$1

Lengths Range From 1-Yd. to 4-Yds.!

Plain Flat Crepes! Plain Ruff Silks!

Printed Chiffons!

Plain Shantung!

Printed Shantung!

Plain Satin Crepes!

Printed Georgettes!

Plain Georgettes!

Printed Georgettes!

Plain Crepes!

Printed Crepes!

High's Street Floor

No C. O. D.—Phone
or Mail Orders,
Please!

KOTEX

3 Boxes

63c

Reg. 35c Ea.

The new phantom Kotex!

Very specially
priced for Wednesday!

STREET FLOOR

KOTEX

Sale!

Bulk

Perfume

24c

1-Dram Bottle

Morlet's Sweet Pea,

Gardenia and Jasmin!

Delicate and alluring as

moonlit summer nights!

Ralph McGill, Sports Editor
Clarence Nixon
Jimmy Jones
Roy E. White

SPORTS

THE ATLANTA CONSTITUTION

Grantland Rice
W. O. McGeehan
Henry McLemore
Alan J. Gould

PAGE TEN.

ATLANTA, GA., WEDNESDAY MORNING, JUNE 8, 1932.

FIRST SPORTS EACH DAY

Jack Mooney Is Eliminated From Tennis Tourney by Pop Baggs

'RED' BARRON'S HOME RUN DEFEATS VOLS, 8-7

JACK MOONEY,
ATLANTA STAR,
IS ELIMINATED



Grant, Reese, Little and Halverstadt Win Their Matches.

MEMPHIS, Tenn., June 7.—(P)—Ed. Lejeck, of Chicago, and Louis Thalheimer, of Dallas, two of the eight seeded players were eliminated from the national clay courts tennis tournament today when they encountered the unseeded players.

Gen. Carson, Tulsa youngster, dropped Thalheimer, 6-2, 3-6, 6-4, in third round play, and Lejeck fell before Arnold Simon of Louisville, 8-6, 6-4, in a second-round engagement.

The former defeated the third-round cager after he found Fred Andrews, of Birmingham, a "sterner obstacle to surmount, although he defeated him, 6-4, 3-6, 6-3.

Lejeck, captain of the University of Illinois tennis team, was eliminated in his second-round encounter of the meet. He drew a bye yesterday. Simon's great volleying and overhead play drew rounds of applause from the spectators.

The defeat of Jack Mooney, Atlanta, in his third-round match by 51-year-old F. C. (Pop) Baggs, singles champion, was a big disappointment to Mooney's followers, but the veteran netman outplayed his young opponent to win, 3-6, 6-2, 6-2.

Still unseeded, the veteran Baggs came back in the third round to defeat Talbot Murphy, of St. Louis, 6-4, 6-4. The crowd cheered the old-timer as he left the courts.

Mooney played his game under the handicap of an infected foot.

Six of the seven players came through without much trouble. Wiliam (Junior) Coen, of Kansas City, won a third-round match from Doo Barr, of Dallas, 6-4, 6-1, after winning in second-round play from Bert Burtt, of Tampa, 6-4, 6-2.

Robert C. Bryan, of Chattanooga, Tennessee singles champion, won in the third round from Paul Metz, Memphis, 6-2, 7-5, after taking a second-round struggle from Billy Ledsinger, of Birmingham, 6-4, 6-3.

GRANT ADVANCES.

George Lott, of Chicago, tournament favorite, subdued Bob Stewart, Pensacola, 6-2, 6-0; Berkeley Bell, New York, trounced John Metz, Memphis, 6-2, 6-0; and (Dad) Grant, Atlanta, stopped Charlie Spencer, Louisville, 6-0, 6-2, in the other third-round matches of the seeded players.

Cliff Sutter, seeded No. 2, took it easy in his first-round match and has reached the fourth round in brilliant play yesterday. His brother, Ed, however, one of the eight placed players, won from Merlin Peterson, of Nashville, in a third-round encounter, 6-4, 6-2.

The University of Illinois team fared badly in the day's play, in which Lejeck's defeat was the most crushing blow. C. W. Gelwick was eliminated by 16-year-old John Metz, of Memphis, 6-2, 6-0, and another Memphian, John Metz, later defeated by Bell, stopped Fred Butler, 6-1, 6-2, in another second-round affair.

The other Illinois player, Jim Yarnie, of Tulsa, 6-2, 6-1, from Dickie Bell, of Paris, Tenn., and in the third-round play beat John Robinson, of Blytheville, Ark., 6-0, 6-0.

Louis Thalheimer, Dallas, one of the seeded players, eliminated Fred Andrews, of Birmingham, after a hard second-round match, 6-4, 3-6, 6-3.

Billy Reese, of Atlanta, defeated Jimmy Elmore, Memphis, 6-1, 6-1, to enter the fourth round.

Robert Little, Atlanta, defeated Kimberly Peterson, Nashville, 6-4, 6-3, in his third-round encounter.

Making his first appearance, William (Junior) Coen, of Kansas City, seeded No. 5, easily bested Bert Burtt, of Tampa, 6-0, 6-2, in a second-round engagement.

Bryan, Grant, Atlanta, one of the eight placed players, titillated in 1930, won a third-round match from Charlie Spencer, of Louisville, 6-0, 6-2.

George Henry of Blytheville, Ark., entered the third round by winning, 6-2, 10-8, from Carl Ganke, Tulsa, Okla. Jim Felt, of Nashville, won 6-1, 6-3, over Paul Flitt, of Martin, Tennessee.

John Halverstadt, of Atlanta, entered the third round by defeating Dub Boyer, of Dallas, 6-2 and 6-2, in a second-round match.

GEORGIA-FLORIDA INCREASES PLAY

ALBANY, Ga., June 6.—(P)—The Georgia-Florida-Florida league today cast aside its swaddling clothes and went into the open air, with 100,000 weekly playing organizations. So successful has the loop proven that the directors voted last week to inaugurate a five-day playing plan hereafter.

Cain continues to lead the league but Moultrie sprung last week and is now tied with Tallahassee for second place. The Moultrieans had the best record of the week with three victories and one defeat. Albany, with one only win against two losses was poorest in the week's showing.

Due to the presence in the circuit of numerous amateur players who are not permitted to play more than three regularly scheduled games a week, two games will be counted exhibition contests, thus preserving the amateur standing of the collegians and the same time satisfying the law demand for more baseball.

BOUT DELAYED.
NEW YORK, June 7.—(P)—The 10-pound bout between Hans Siegel, Oakland (Cal.) heavyweight, and Isidore Gastanga, of Spain, scheduled for tonight at the Queensboro stadium, was postponed until next Tuesday night on account of cold weather.

There was once a baseball writer barred from the Polo Grounds at New York because he kept insisting that the Giants looked terrible.

He got himself a spy glass and hid himself to the towering crags of Coogan's bluffs which frowned down on the Polo Grounds.

"The Giants," he wrote next day under a date line from the bluffs, "don't look any better from here."

But the Crackers looked better under light fast night. Their old day-time uncertainty was gone. Perhaps those Crackers are actors at heart and needed the glare of footlights.

It was ladies' night and the ladies, who received flowers at the gate, tore them up in an ecstasy of excitement as the game see-sawed this way and that and finally came over into the winning side as Manager Red Barron banged a home run in the eighth.

Yes, sir, those Crackers looked better at night.

Fireworks were added. John Chapman, Cracker third baseman, fouled one which smashed one of the big globes back of third base. It was the first casualty of the season.

THOSE VOLS APOLOGIZE.

Due to the influence of Mr. Hugh Smith, the large gentleman at Nashville, who turned out the monstrous (for Nashville) opening day baseball crowd, the Vols are large users of newspaper advertising.

Mr. Smith believes that the printed word has power to do most anything. Hence his use of it. And in this connection it must be reported that the Vols set a new high in baseball advertising last week when they apologized to the fans for defeat. The following ad, signed by the ball club, appeared:

"Yes, we agree with you. Our club played terrible baseball Sunday and Tuesday. We have no excuses to offer, but it was a shame that with our two biggest crowds this season we lost both games."

"We feel badly about it and are still trying to give you a winning team. Our boys are trying hard to please you, but these darn off days will come up now and then for everybody."

—The Nashville Baseball Club.

This undoubtedly sets a new record in frankness, honesty and advertising. It is the first time a ball club has lost two tough ones without blaming the umpire, the poor break or the sports writers.

The Nashville club has managed, through newspaper ads (if he keeps this up they'll have him speaking at the ad clubs) to keep the club in better contact with the public. The ads enable the owners to present a personal appeal to the public over their own signatures. It goes better, now and then, than an interview with the baseball writer.

One can't help but admire the engaging frankness of Mr. Fay Murray, the Nashville owner, in saying in a paid ad, "Yes, we agree with you. Our club played terrible baseball."

Most owners utter moans of pain of the baseball writers put down the fact that the club looked awful, as most of them do now and then.

Salute! Mr. Murray and many of them!

THE OLD YARB DOCTOR.

"Mist Williams, suh, dere ain't a chance of you losin' dis heat match. No suh, not one. Ain't done got dis heah yarb root I foun' last week?"

The scene was the last round of the newspaper golf tournament with L. B. Williams, of The Constitution, playing Mr. Guy Butler in the fourth flight.

"I waves hit over his ball and I pinches hit when he is on the tee. You jes' shoot yo' game and leave my old yarb root to git him."

And so Mr. Williams played through and finished on the fifteenth green with a victory. At the same time Mr. Roy Fuss, of the Journal, was two down to his opponent, Mr. Mack Wooten.

Mr. Fuss' caddy came back in distress.

"Boy," said Mr. Williams' caddy, "why don't you take dis heah yarb of mine and win 'at match? I sells de use of it to you fo' 10 cents."

"Ef my man wins I pays you 10 cents," said the caddy, a bit cagey.

"All right," said the yarb doctor and surrendered his medicine. "Pinch hit when dis other man is on de tee."

It is a strange story, but as the caddy stood and pinched the yarb, Mr. Fuss was down the middle and his opponent was in the rough. And from there on Mr. Fuss began to come forward to win at the machinations of the yarb root got in its evil work.

And so perhaps with the aid of that yarb and a few lessons there may be produced some winning golfers.

The caddy still uses it, waving it over the balls shot by the opponent of the gentleman for whom he caddies, muttering incantations and hoping for a larger tip. It's worth it to see the yarb in action.

A LATE REPORT FROM THE SOUTHERN.

Mrs. Dave Gaut, one of the finest golfers in the south and one who has been in the game for more years than most of her competitors, has learned to lose gracefully.

In the southern women's tournament, which was completed at Hot Springs last week, Mrs. Gaut was called on for a radio report. She found that the tournament had been rather rough on the various Margarets playing, one of whom was Atlanta's Margaret Maddox. Said Mrs. Gaut in her interview:

"Hello, folks! Well, this was a bad day for all of us Margarets—we came out of our matches looking like Maggie! There was Margaret Maddox, there was Margaret Solomon, there was Margaret Smith—and here is Maggie Gaut! We all got licked. Margaret Maddox was put out by Mrs. Fitzhugh, that's where Georgia bowed to Mississippi; Marguerite Solomon was put out by Mrs. Wallace, that's where Tennessee bowed to Oklahoma; Margaret Smith was put out by Mrs. Randolph, that's where Alabama bowed to Texas. Margaret Gaut was put out by Mrs. Beyer—and I mean, in a big way!"

YANKEES TAKE GAME OF ERRORS FROM TIGERS, 9-2

Detroit Makes Six Mistakes To Aid New York in Winning.

DETROIT, June 7.—(P)—The Tigers made more and better errors than the New York Yankees today and handed the league leaders a 9-to-2 victory in the first game of their western tour.

Detroit players were guilty of six misplays and the Yanks made three and all but one figured in the scoring in one way or another. Charley Gehring tossed the game away in the ninth inning when he let Earle Combs's grounders through his legs while the bases were full and White made it worse when he retrieved the ball and heaved it clear into the Tiger dugout. Three runs came on these two bobbles and Joe Sewell followed with a single for the win.

Tom Bridges, who started for Detroit, contributed to his own defeat by wildness. He gave four walks, hit one batsman and allowed five hits in 22-3 innings and one tour of the Tiger errors were made behind him. All of his errors were errors of the Yanks saw up the game in the first three frames. Charley Ruffing went the route for New York.

The third, Combs's double, a sacrifice and a fumble by Gehring gave New York another run and Gehring's error was the last to put Ruffing on base for the final out.

Both Detroit runs were due to Yankee errors. Combs made a two-base muffed of Gehring's fly after Stone had doubled in the first and Ruth's double contributed to another tally in the fourth.

In the sixth, Combs's double, a sacrifice and a fumble by Gehring gave New York another run and Gehring's error was the last to put Ruffing on base for the final out.

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THE GUMPS—THE PROWLER



LITTLE ORPHAN ANNIE: Contact



MOON MULLINS—A SURE SHOT



SMITTY—BOTH GOOD SCOUTS



GASOLINE ALLEY—SHE WON'T CONCENTRATE



WINNIE WINKLE, THE BREADWINNER—BEDTIME STORIES



FRIENDLY COUNSEL

BY CAROLINE CHATFIELD

I am the wife of a good man who has lost all of his property during this depression. We have two darling boys. I would make any sacrifice for their good but here is the difficulty. We are not with our in-laws. They are all very kind and good except the mother-in-law. She tries to make me do everything to please her, regardless of my own preferences. The loss of property cost my husband dearly, for he has lost both pride and ambition. In this unhappy frame of mind she takes charge of him and says frankly that he is her son before he is my husband. I am working, paying on the debts, but get no credit for what I am doing. My husband takes a day off occasionally to go fishing and the like, but over that as if he had committed a crime. I sympathize with him for I know that it is impossible to work every day and never take my time for recreation without going distracted. I am getting in a highly nervous state from worry. **WORRIED WIFE.**

ANSWER:
The best thing you can do is to take a day off occasionally and go fishing with your husband. You recognize the necessity for his

having diversion but you seem to have forgotten that the same necessity exists for you. The trouble is that while you are saying to yourself, "I would gladly make a sacrifice for my husband and children you are doing the very thing that nullifies any sacrifice you could or would make; namely, permitting him to go to pieces nervously. Of course it is trying to live in the house with a mother-in-law that has such poor judgment and such execrable taste that she pits herself against her son's wife and fights with her for the first place of affection and of authority. But consider where you would be if that home were not open to you and to your family. In that consideration is the cure for your discontent.

Remember, too, that the rehabilitation of your husband, the regaining of his lost ambition and pride depends on your wisdom and your tact. The mother "takes charge," no doubt, because she feels that she is the only

Continued on Page 16

JUST NUTS



Sudden Love

By ELIZABETH SANXAY HOLDING

SYNOPSIS.

Esmee Sully spends her furlough life between the office, where she is an inefficient typist, and a dismal home. The widow of a man she once loved, she doesn't know how to direct their spiritual or physical needs. Lew, a year older than Esmee, is a young man who has been the oldest, has been deserted by his husband, Jimmy Condon, a crook lawyer, forces Lew to leave his home. Esmee, to induce his sister, Esmee, starved for beauty and change, is fascinated by Jimmy's grand manner, his wealth, and his good looks. Then she meets Michael Marrott, a dissipated young playwright. It's love at first sight for Esmee, but she is a red Returning home one evening, Esmee finds Michael waiting for her. He'd been drinking heavily, but she can't get him to talk, but finds he has no key and can't get in. In desperation she takes him to her room, and there she meets Claire, the Michael's sister, tells Esmee that Michael is engaged. But when Michael calls, Esmee goes to him and begs her to marry him. Now he is broken and begs her to marry him. **NOW GO ON WITH THE STORY.**

INSTALMENT XXI.

But Sunday morning came, clear and mild. Cynthia had come home later, and was still asleep when Esmee got up and dressed quietly.

"Going out, pet?" asked Mrs. Sully when her child came into the kitchen.

"With Jimmy."

"I see!" said Mrs. Sully. "Now, pet, here's your nice hot coffee and a piece of crumb cake."

"Mother."

"Yes, my lambie?"

"Mother, do you . . . ? What do you think about Jimmy?"

Mrs. Sully did not answer for a moment.

"I've told you, pet, that he doesn't seem to me—quite suitable. I don't mean to sound snobbish, dear. It's only me. But if you're truly fond of him . . . and I must say he impresses me as a young man who'll get in the world."

"But do you think he's—good?"

"Good?"

"Good!"

"Good?"

Miss Lyra Burwell Will Wed William B. Lawton, of Savannah

MIAMI, Fla., June 7.—Interest of Atlantans centered in the announcement made recently by Mr. and Mrs. William H. Burwell, of Miami, Fla., of the engagement of their daughter, Miss Lyra, to Mr. William B. Lawton, of Savannah, Ga., a distinguished member of the Georgia legislature. New York, the date of the marriage to be announced later. Miss Burwell is a former resident of Atlanta, having been a popular member of the young generation when she left. Mr. Burwell, a member of the Georgia house of representatives, and maintained his residence in Atlanta. The charming young bride-elect is returned to Atlanta for a visit and was the feted guest of her aunt, Mrs. W. L. Lawton, of 100 Peachtree, Fifteenth street, and of Mrs. Jack Donovan and of Miss Phoebe Rhett.

She was graduated from Washington seminary and attended the Florida State College for Women and studied at Columbia, N. Y. She is a member of the Miami Junior League and belongs to the Chi Omega sorority. The fair bride-to-be is a representative of distinguished southern ancestry, being a descendant of Alexander

Personal Intelligence

Miss Frances Boykin and her guests, Misses Barbara Van Dyke, of Summit, N. J., and Louise Winfree, of Lakewood, Ga., where they will stay at the summer cottage of Mr. and Mrs. S. F. Boykin, Miss Boykin's parents. Miss Boykin and her guests will go to Chattanooga, Tenn., for the week-end and will be guests of her sister, Mrs. R. H. Bennett.

Mrs. Carter Smith is spending several days in Dalton, Ga., as the guest of her parents, Mr. and Mrs. Frank Smith Pruden.

J. D. Sullivan, of New York; Mrs. James D. Myrick, of Atlanta; Miss Mayme B. White, of Waycross, are at the Georgia Terrace.

Mr. Charles A. Sisson and Mrs. Charles E. Scipio leave today by motor for Highlands, N. C., where they will spend several weeks at Mrs. Sisson's summer cottage in North Carolina.

Professor John W. Roe, a member of the faculty of the Alabama Polytechnic Institute, of Auburn, Ala., will sail Saturday on the S. S. Veendam from New York for a year's vacation and research work in Europe.

Misses Lila and Peggy Furlong left Monday for St. Simons Island and Sea Island Beach, where they will spend two weeks.

Mrs. T. G. Williams, Miss Mary Lee Williams and Tim Williams have left for Jacksonville and Daytona beaches, where they will spend a month. In Jacksonville they will be entertained as guests of Mr. and Mrs. Frank S. Wise, former Atlantans, who has been associated with the Pan American Airways in the New York office and now as district express manager.

Summer Play School Opens Next Monday Garments and Funds Donated to Memorial

Monday, June 13, will usher in the annual second summer play school of the Jewish Educational Alliance, open to Jewish children between the ages of four to six. The program will contain all the elements of recreation and good health, and activity will begin at 10 and continue until 12 o'clock with handicraft, rhythm and singing, outdoor play, lunch and rest periods, indoor games and hours of rest. The regular routine will be followed just as in kindergarten, with attention given to individual development, and social discipline through play in groups.

The school will be under the direction of a capable worker, who will have assistants working with her in order that proper attention may be given to the individuals who make up this group. Those interested in attending this school should register before Saturday of this week as parents must accompany children who come to register. For further information please communicate with Miss Helen Seff, Main 2171, or call the Jewish Educational Alliance at 318 Capitol Avenue, S. E.

Music Sixth Floor

Clearance

Child's, Misses, Boys' and Young Women's

PIED PIPER

Pumps, Straps, Oxfords

Reduced 1-2, 1-3, 1-4

Infants' Child's

Sizes \$1.89 Sizes \$2.89

2 to 8. 6 to 12

Misses' Girls'

Sizes \$3.39 Sizes \$3.85

12 to 3. 2 to 8.

Odd Lots, Broken \$2.89

Sizes on Tables.

Savings Up to 50% During Our June Sale. Come in!

GEORGE MUSE CLOTHING CO.

\$10,000
Travel

\$1,000
Automobile
and
Pedestrian
Or
\$10.00
Week for
Total Disability

ATLANTA CONSTITUTION CIRCULATION DEPARTMENT Reader Service Club

Hereby enter my subscription for the DAILY AND SUNDAY Constitution for one year from date and thereafter until otherwise notified with the understanding that I am to receive a \$10,000 Travel, \$1,000.00 Automobile and \$1,000.00 Pedestrian Travel and Pedestrian Accident Insurance, and am to pay no more than the regular price of the Constitution each week to the regular carrier plus a service and delivery cost of \$1.00, which is to be paid on my signing this application. I understand that should my subscription be discontinued to the Constitution before the expiration of this contract or should I fail to pay my weekly subscription for four consecutive weeks, if payable weekly, my monthly and annual premiums, if payable monthly, to the carrier or to The Atlanta Constitution, the Travel and Pedestrian Insurance Policy will lapse without further notice or recourse or rebate. (Fill out blank carefully.)

Atlanta, Ga. 1932

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Number..... Street..... State.....

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Beneficiary..... (Write Christian name in full)

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NOTE: \$1.00 must be sent with this coupon and your full name, written, giving age also occupation. Additional members of the family can have the \$10.00 per policy.

Subscription by mail to Daily and Sunday Constitution, \$2.50 per year, to include insurance, \$10.00, payable in advance with application.

Miss Johnson and Mr. Hunter Wed at Church Ceremony



Pictured above are Mr. and Mrs. Joel Hunter Jr. immediately following their marriage, which was solemnized last evening at 8:30 o'clock at St. Mark Methodist church on Peachtree street. Mrs. Hunter was formerly Miss Eleanor Johnson, beautiful daughter of Mr. and Mrs. Casper Johnson. Photograph by Bill Mason, staff photographer.

The chastity of lilies and the glow of myriads of candles against a background of green foliage plants made an effective setting for the brilliant wedding of Misses Elizabeth and John E. Ward, daughter of Mr. and Mrs. Casper Johnson, and Joel Hunter Jr., son of Mr. Joel Hunter and the late Mr. Hunter, which was solemnized last evening at 8:30 o'clock at St. Mark's Methodist church on Peachtree street, in the presence of a fashionable assemblage of southern society, the impressive service being read by the Rev. S. C. Burgin, pastor of the church.

Graceful arches studded with white unblown tapering roses, and a pedestal basket of statice Easter lilies centered each arch. The choir rail was marked with clusters of lilies and four seven-branched candlesticks had white tapers. Gothic lilies in a group of four were on the raised platform upon which the wedded party stood, each column supporting a cathedral candelabra. Side arches were topped by tapers and centered with floor baskets of the lilies, and the pews were lined with white and bridge-lace kuehnl to receive the benediction, was covered in white satin and outlined with lilies. The aisle through which the wedding party entered were marked by single cathedral candlesticks placed at the ends of each aisle, interspersed with white satin ribbon.

Nuptial Music.

Prior to the ceremony a program of nuptial music was presented by Misses E. Bartholomew, the organist, Mendelsohn's "Spring Song," "Barcarole," by Offenbach; "The Indian Love Song," by Lejeuneau; "The Answer," by Wolstholme; "Bridal Lull," and "Dance of the Flowers" by Dunn, were played. During the ceremony "Ave Maria," by Bach-Gounod, was rendered, and the "Bridal Chorus" from "Lohengrin," heralded the approach of the wedding party, and the "Wedding March" by Mendelssohn was used as the recessional.

Miss Mary Elizabeth Thornton, of Memphis, Tenn., was maid of honor, and the bridesmaids were Mrs. Morris Phinney, of Bristol, R. I.; Mrs. Oliver H. Hopper, of Birmingham; Mrs. Hugh Davison and Miss Caroline Phillips, of Atlanta, and Miss Adeline Winston, of New York. They were gowned alike in white taffeta fashioned with fitted bodices and full skirts, which rounded in the back, and were decorated with myriads of flesh-colored complicit cut narrow in the front, and extending in the back completed by a tiny bow of Chartreuse mouseline de soi. In the cap-like sleeves, fashioned of petals of Mouseline de soi in two shades of chartreuse, combined with white. Their slippers were of white satin and they carried sheaves of yellow-toned lilies. Peridotines, combined with chrysanthemums, were bought with yellow-shaded satin ribbons.

Acting as groomsmen were Casper Johnson Jr., brother of the bride; Robert H. Pegram IV, Fuller E. Callaway, of LaGrange; Julian Brandon, Henry Miller, Francis Herbert, Thomas Robert, William Ogles, and Albert Howell Jr.; William Hunter, brother of the bridegroom, was the best man.

Bride Enters.

The beautiful young bride entered with her father, Mr. Johnson, by whom she was given in marriage. She was radiant, lovely in her wedding robes of ivory satin which borrowed a note from medieval times in their chaste simplicity. Fitting closely her slender figure, the gown was cut high in the back, with a square neckline in the front. Long sleeves were made with points over the hands, and ornamented with satin-covered buttons. The skirt was floor length in the front and formed a

MILD yet
so effective

Annual Meeting Held by Alumnae Of Ward-Belmont

The Georgia Ward-Belmont Alumnae Association held its annual meeting at the Atlanta Biltmore hotel, June 7. Luncheon was served at 1 o'clock and the table was attractively decorated in the Ward-Belmont colors, blue and gold, a silver basket of blue larkspur and calla lilies forming the centerpiece.

Mr. John W. Wilcox, president of the association, presided, and Mrs. Robert L. Cooney welcomed the alumnae, adding delightful reminiscences of old Ward days. Miss Jane Pulver, executive secretary of the Ward-Belmont alumnae, gave an interesting summary of the activities of the past year at the college and Miss Ella Prentiss spoke briefly, the meeting closing with the singing of the school song. "The Bell of Ward-Belmont" was sung. Officers elected for the coming year are: Mrs. A. G. Delonch, first vice president; Mrs. James K. Jordan, second vice president; Mrs. E. L. Anderson, secretary and treasurer, and Mrs. John W. Wilcox, chairman of the luncheon committee.

Mrs. Cooney extended an invitation to the alumnae to meet in her garden next year which was accepted by the alumnae.

Miss Waldman Presents Pupils.

Miss Dorothy J. Waldman, pianist and teacher, presented a group of her piano pupils in recital yesterday evening in the ballroom of the Biltmore hotel. Beginning with selections from the operas "The Magic Flute" and "Don Juan" of Mozart, played by Jacqueline D. Miller, to the exacting "Ghosts" of G. Minor, played by Miss Helen Kline, and the first solo of Chopin, the program was replete with interesting numbers. National dance and folk tunes transcribed for the piano by Godowsky, representing Italy, Ireland, England, Alsace, France and India, were played by Mary Anne and Alice Lee, D. Lee, and Sam and Dallas Lee, and Mrs. John Collier, Colonel Clyde Abraham and Colonel William R. Graham.

Covers were placed for General and Mrs. King, Mr. and Mrs. John K. Ottley, Brigadier General George H. Estes and Mrs. Estes, Colonel Fitzhugh Lee and Mrs. Lee, Colonel Sam and Dallas Lee, and Mrs. John Collier, Colonel Clyde Abraham and Mrs. Abraham.

Misses Cooney and Mrs. Estes were placed at the garrison and the officers and their families will swim from 10 to 11:30 o'clock. The pool, which was built three years ago, is located in the woods beyond the west end of the parade ground, and affords amusement for both the enlisted and officer personnel.

General and Mrs. Peyton Honor General and Mrs. King at Dinner

and Mrs. Graham, Major Reese M. Howell and Mrs. Howell, Lieutenant Honen and Mrs. Honen, and the honorees.

Fort McPherson Officers' Club members entertain at an informal bridge party Friday evening, June 10, with the entertainment committee for the month including Major George H. Estes and Mrs. Estes, Colonel Walter F. Macklin and Mrs. Macklin and Lieutenant Marvin W. Peck and Mrs. Peck, acting as the official hosts. The club sponsors the informal hop to be given Friday evening.

The swimming pool will be opened Saturday morning at the garrison and the officers and their families will swim from 10 to 11:30 o'clock. The pool, which was built three years ago, is located in the woods beyond the west end of the parade ground, and affords amusement for both the enlisted and officer personnel.

Virginians Visit Atlanta Relatives.

Mrs. Gilbert Farrar Butler and her charming daughters, Misses Frances and Marian Butler, and her son, Robert Carter Butler, of Roanoke, Va., are visiting their relatives, Mr. and Mrs. F. E. DeGolian and Miss Nabilie DeGolian at their home on Peachtree road. The visitors attended the Georgia Tech Pan-Hellenic ball yesterday evening at the Atlanta Biltmore hotel.

Misses Butler were among the most popular visiting belles present. The quartet of visitors will leave by motor Wednesday for Virginia, accompanied by Jack Butler, a student at Georgia Tech and by Miss Nabilie DeGolian.

Misses Butler are the daughters of General and Mrs. John W. Wilcox, president of the Atlanta chapter and for the officers and their families will be feted at numerous social events. On their departure from Roanoke she will visit Miss Kay Shannon, a former schoolmate, at her home in Roanoke, and later go with Miss Shannon to Fredericksburg, Va., where the Shannons also maintain a home. Before returning to Atlanta Miss DeGolian will visit Washington, D. C.

Temple of Minuetto.

A theatrical drill in embracing realistic methods, both male and female models, were played in all keys by members of Miss Waldman's intermediate classes. The French "Petite Bolero," idealized by Ravina, and the brilliant "Minuet in G," by the most illustrious living pianists, Mrs. John W. Wilcox and Robert E. Lee, formed a background for Mrs. A. R. Colcord, newly-elected president of the Atlanta chapter and for other officers. Mrs. E. E. Beck, chairman of patriotic days, arranged the program. Mrs. Eloise Sullivan rendered the song "Way Down South," composed by Mrs. H. P. Baker, a member of the chapter.

Mrs. Alva D. Kiser, assisted by Mrs. M. C. Colcord, spent the day in the military crosses of service and crosses of honor. Joseph Myrick Crawford and William E. Maddox, World War veterans, whose fathers fought in the Confederate War, and Albert O. Marbut, veteran of the Spanish-American War, received the crosses of service. General R. Marbut and Mrs. T. C. Ripley for their fathers, Sam L. Marbut and George H. Howard.

Prominent guests included Mrs. John Berry, of Birmingham, Ala.; Mrs. Howard McCord and Mrs. Max Land; Mrs. Moreland Speer was chairman of the refreshment committee.

East Lake Club Plans Summer Opening.

The summer season at East Lake Country Club will be inaugurated Saturday, June 11, with dinner and dance on the terrace. A number of members have made reservations and others are being made daily. Mrs. S. C. Costello, chairman of the group of guests and Mr. and Mrs. H. C. Voorhis will be hosts at a party.

Alphadels Class Holds Picnic.

Alphadels class of the First Baptist Sunday school, Decatur, enjoyed a picnic dinner at Durham's park Saturday evening.

Those invited were Misses Martha O'Neal, of Decatur; Mrs. Mary Elizabeth McEntire, Mary Emily Thompson, Mary Felton, Christine Lacy, Jeannette Phillips, Rose Gardner, Elizabeth Barry, Lucille Hughes, Kathlene Hughes, Mr. and Mrs. W. C. Burns, Mr. and Mrs. E. L. Rollins, Mr. and Mrs. Tom Moss, J. T. McEntire, Mrs. Oscar Tigner, Dan Sparrow, Leroy Adams, Jamie Phillips, Mrs. T. Jones, who is a former member of the class. The chaperones are Mrs. Fred Drake and Mr. and Mrs. F. P. Drake.

Wedding Journey.

Mr. and Mrs. Hunter left for a wedding trip in Canada, where they will visit Lake Louise and points of interest in the Canadian Rockies. Mrs. Hunter donned for traveling a smart sun suit of black cloth, the coat featuring the new gold high neck, the trimming of bows of silver fox, which extended the sleeve at the wrist. Her hat was an imported model of black felt. Her slippers and bag with its handsome gold monogram was also of black. She was wearing a light blue and white blouse and a dark blue and white skirt.

The gowns were seated at one long table which was placed on the terrace. The table was covered with a damask cloth and centered with a playing

Judge Land Speaks On Jefferson Davis

Judge Max E. Land spoke on the career of Jefferson Davis at the celebration of the birthday of Davis held Friday by the Atlanta chapter, U. D. C. and the Camp 159, United Confederate Veterans. Flowers and flags of the Confederacy, of which Jefferson Davis was the first and only president, were placed around the portraits of Davis and of Robert E. Lee, which formed a background for Mrs. A. R. Colcord, newly-elected president of the Atlanta chapter and for other officers. Mrs. E. E. Beck, chairman of patriotic days, arranged the program. Mrs. Eloise Sullivan rendered the song "Way Down South," composed by Mrs. H. P. Baker, a member of the chapter.

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Crosses of honor were placed for Misses Elizabeth Carter, Louis Mitchell, Mrs. Anne Faulkner, Mildred Smith, Anne Hargrove, Mrs. T. A. Hammond, Mrs. Gillespie Sadler, Mrs. Leverett Walker, Mrs. Alex Smith, Mrs. W. W. Gray, Mrs. George Howard and Mrs. Price Gilbert.

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Keep Femininity, Dr. Robert Temple Urges Clubwomen

Charging that women in the last 10 years have lost their most precious possession—the attitude of dominance—and substituted an undesirable assumed attitude of manhood, Dr. Robert Temple, vocational guidance and personal psychology authority, was applauded by a large audience of business and professional women who spoke to the Atlanta chapter of Epsilon Sigma Alpha educational sorority at the Atlanta Athletic Club Tuesday evening.

Dr. Temple further declared that this change of attitude has been manifested in business and that not only can failures of individual women in business be chargeable to it, but that it has been a deterrent in overthrowing the present chaotic condition. He urged women to beware of the conditions and retrace their mental attitude before the world is overflowing with feminine neuroses.

"People are striving to discover themselves today as never before, and personal psychology, hygiene and personal finance are subjects of paramount interest and importance," he said. Dr. Temple continued, challenging that everything must be evaluated from a human equation and that the desire to live fully and sincerely does not fit the material. He talked at length on emotions and desires.

The speaker was introduced by Lillian Wade, educational director of the Pi Alpha chapter of the sorority, who outlined a lecture course which Dr. Temple will conduct on personal psychology, vocational guidance and personality during the summer, beginning June 15.

Miss Sarah Simms

Is Party Hostess.

Miss Sarah Simms was hostess Monday afternoon at a swimming party for the Pi Alpha chapter of the Delta Driving Club, in compliment to her colleague, Miss Bright Rutherford, who will leave in the near future for a European visit, and to Miss Anne Taylor, of Cincinnati, Ohio, the guest of Miss Marion Ellington.

The guest list included Miss Bright Rutherford, Miss Taylor, Misses Mimi Fleming, Harriett Grant, Emily Plummer, Marc Hunt and her guests, Laura Grimsbach, of West Palm Beach, Fla.; Mrs. John C. and Mrs. John C. H. of Okla.; Julie McClellan, Patsy Thayer, Margaret Masssey and Mary Brummett, of Marietta; Marion Yundt, Harriet Lee and her guest, Louis King.

Signal Mountain, Tenn.; Isabel McRae, Mrs. McRae, Emily Mathews, Virginia Dillon, Anna Clegg, Frances Borkin and her guests, Louise Winfree, of Lynchburg, Va., and Barbara Van Dyke, of Summit, N. J.; Frances Woolford, of Summerville, S. C.; Barbara Skeen and Susanne Knox.

4-H Girls Meet.

Four H Girls' Clubs of Fulton county attended an all-day meeting at the courthouse Wednesday. Miss Willie V. Vining, county homemaker specialist, from the Georgia State College of Agriculture, gave a talk on "Wine Decoration." Miss Lucille Turner, district agent, talked on "Flower Arrangement." The 4-H council also met.

It was decided that the Girls' Club would plant flowers for the quest for the American Home Economics Association meeting in Atlanta June 20 to 25, at the Biltmore. Miss Lois Dowdell talked to the girls about flowers.

The presidents of the 4-H Clubs have been given scholarships to attend Camp Watkins this year. They will leave Monday, June 13, at 10 o'clock from the courthouse and will return Friday, June 18.

Honor Recital.

Miss Lucy May Bacon presents honor members of her class in a piano recital at the home of Mrs. Ewell Gay, 117 East Seventeenth street, Atlanta, this afternoon at 4 o'clock. Members of the class include Beverly Anne Baile, Linda Katherine Fuller, Strother Fleming Jr., William Ellis Gay, Frank Lipscomb Gay, Dorothy Arkwright Giddings, Jacqueline Wardell, Elizabeth James A. Branch Jr., Thea Egan, June A. Louise McRae, Carolyn Duncan, Alfred Thornton, Thomas Arthur Gordon, Thomas Miller Roper, Annie Lauri Kurtz, Katherine McElroy, John S. Reid Jr. and Wilbur Kurtz Jr.

Maple Grove Meets.

Maple Grove No. 86, Supreme Forest Woodmen Club meets Thursday evening in the hall at the Masonic temple, West End. A large class of new members will be introduced. Individual society and members are urged to attend. The officers assisted by the Dora Alexander Talley Guards will have charge of the ritualistic work for the evening. Special attention is given to the fact that secret friends will be drawn for the month of June. Mrs. Ruth Bowers, guardian, will preside.

Pianists' Club.

Waldman Pianists' Club meets this afternoon at the studio of Miss Dorothy J. Waldman, 739 Park drive, N. E., at 3 o'clock, with Miss Marianne Scott presiding. Charles Black and Harry Davis will read papers on composition and the latest works of these pianists will be played at the piano by Miss Helen Klugh.

Special guests will be the 15 pupils of Miss Waldman, who have recently been heard in a recital at the Biltmore hotel. Following the program tea will be served, and an outline of subjects to be studied during the summer will be presented.

Style by Annette



Mr., Mrs. Thompson Will Be Honored

Mr. and Mrs. James Ross Thompson will be honored by the members of the Central Presbyterian church in celebration of their 50th wedding anniversary this evening immediately following the prayer service.

A short program will be presented, featuring Mr. and Mrs. Thompson in a home scene. Congratulations will be extended and a group of songs, including "When You and I Were Young Maggie" and "Silent Threads Among the Gold," will be performed. A quartet composed of Miss Gladys Burns, Miss Beronica Burns, Miss Alice Burns and Buddy Burns, will give selections.

Mr. and Mrs. Thompson were married in Greenwood, N. C., June 1, 1882. They have been living in Atlanta for the past 45 years and during that time have been prominent and active members of the Central church. Mr. Thompson has held the honored position of elder for 35 years, and his wife is teacher of the Woman's Bible class.

Featured with Mr. and Mrs. Thompson will be two other beloved and prominent members of the Central Presbyterian church, Mr. and Mrs. John A. Merrill, who were married in this church 50 years ago and whose golden wedding anniversary was a special event of recent date.

Miss Underhill Honored at Parties.

Miss Betty Underhill, of Buffalo, N. Y., the guest of Miss Heath Merrill, at her home on Gordon street, is being entertained at a number of parties during her stay. Miss Underhill and her guest, Arthur Merrill, will be hosts at a dance Friday evening at 9 o'clock at their home, honoring this attractive visitor. Forty members of the younger contingent will be present.

The skirt is smartly cut with insets at the sides. They form inverted plaited joined to the front panel section, providing interesting flare to the hem.

Style No. 466 is designed for sizes 8, 10, 12 and 14 years. Size 10 requires 2 1/2 yards of 36-inch material with 1 1/8 yards of 35-inch contrasting.

Tub silks, batiste prints, cotton novelties, in basket weave, gay stripes, checks and dot motifs make up attractively in this cute model.

Our Summer Fashion Magazine will help you select the latest styles for the miss, the stout, the matron and adorable models for the kiddies. Also modern embroidery for the home, linens, pajamas, etc.

Price of book 15 cents. Price of pattern 15 cents in stamps or coin (coin preferred). Wrap carefully.

Order by mail only.

Address orders to Annette Fashion Department, care The Constitution, Atlanta, Ga.

YOUTH LOVES A JACKET DRESS

And here's a shiny one! It has the new features, including a built-up waistline, now so popular with grown-ups.

The skirt is smartly cut with insets at the sides. They form inverted plaited joined to the front panel section, providing interesting flare to the hem.

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TWO ELECTRIC UTILITY HEARINGS SCHEDULED

WASHINGTON, June 7.—(AP)—The federal trade commission announced its intention to conduct simultaneous two hearings in its investigation of utility companies in order to expedite the taking of testimony.

On June 14 it will begin its examination of the affairs of the Georgia Gas and Electric Co. of Atlanta, one of the country's largest utility organizations, serving more than 3,200 communities in 26 states, Canada and the Philippines islands.

The second hearing will begin June 15 into the affairs of the Utah Power and Light Co., the Electric and Light Co., and its various companies affiliated with the Electric Bond and Share Company.

The Associated is a holding company organized for acquiring and holding the securities of companies controlling or operating public utilities and other enterprises.

Operating properties in its group are located in Arkansas, Florida, Kentucky, Louisiana, Missouri, South Carolina, Tennessee and West Virginia, among other states.

The commission said it will begin its investigation of power and gas utilities in which it had found it necessary to hold hearings on two different companies simultaneously.

TUSCULUM GRADS WARNED AGAINST INEFFECTIVE LAWS

GREENEVILLE, Tenn., June 7.—(UPI)—Frank J. Loesch, Chicago attorney and a member of the Wickerham commission, told the graduating class of Tusculum College to stick to the law.

His speech, which was the greatest "national defect" was his people's inclination to lawlessness.

Speaking at the 133th anniversary of the college, Loesch admonished the students to stick to the law.

The Associated, which has been the program of the afternoon will be the program of selections from modern and classic drama by Gladys Hanson, well-known actress.

Silver Tea.

Woman's auxiliary of St. Philip's cathedral gives a silver tea at the home of Peyton H. Snook, 1208 Columbia avenue, N. E., Wednesday afternoon, 2:30 to 4 o'clock.

The special feature of the afternoon will be the program of selections from modern and classic drama by Gladys Hanson, well-known actress.

He urged obedience to law "as it is," but added, "when you are compelled to break a law, then the law is more evil than good, work earnestly to secure its repeal or modification.

The attorney, who has been the guest of honor, urged the students to be educated persons to prevent government by the "ignorant masses."

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RAIL LIENS LEAD ADVANCE IN BONDS

DAILY BOND AVERAGES.

(Copyright, 1932, Standard Statistics Co.)

Yester. Day 90 20 20 60

Today 90 20 20 60

Previous day 88 34 74 74.5 81.4

Week ago 84.3 24 74 74.5 81.4

Month ago 81.4 27 74 74.5 81.4

Year ago 81.4 27 74 74.5 81.4

2 years ago 94.1 107.1 99.7 102.2 93.2

3 years ago 94.1 107.1 99.7 102.2 93.2

4 years ago 71.3 75.0 78.0 78.1 78.1

High (1922) 64.2 47 47 70.9 70.9

High (1923) 90.3 32 62.3 62.3 62.3

High (1924) 94.9 100.8 96.1 104.1 101.9

High (1925) 83.3 97.3 96.6 92.6

BOND DEALINGS ON NEW YORK STOCK EXCHANGE

NEW YORK, June 7.—Following are the day's high, low and closing prices of bonds on the New York Stock Exchange and the total sales of each bond.

(United States government bonds in dollars and thirty-second.)

GOVERNMENT BONDS.

Sales (in \$1,000) High Low Close

11 K C Term 1st 4s '30 82 83 83 84

11 K C Term 1st 4s '30 82 83 83 84

11 K C Term 1st 4s '30 82 83 83 84

11 K C Term 1st 4s '30 82 83 83 84

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THE CONSTITUTION

CLASSIFIED ADVERTISING

Information

CLOSING HOURS

Want Ads are accepted up to 8 p.m. for publication the next day. The closing hour for the Sunday edition is 8:30 p.m. Saturday.

CLASSIFIED RATES

Daily and Sunday rates per line for consecutive insertion:

One time 20 cents

Three times 17 cents

Seven times 15 cents

Minimum, 2 lines (12 words)

In each insertion the space is an additional six words per a line.

Ads ordered for three or seven days and stopped before expiration will not be responsible for any increase of time the ad appeared and adjustments made at the rate earned.

Errors in advertisements should be reported at once. The publisher will not be responsible for more than one incorrect insertion.

All want ads are restricted to their proper classification and The Constitution reserves the right to review or reject any advertisement.

Ads ordered by telephone are accepted from persons listed in the telephone directory on memorandum charge only. In return for this courtesy the advertiser is expected to remit promptly.

To Phone An Ad
Call WALNUT 6565
Ask for an Ad-Taker

RAILROAD SCHEDULES

Schedules Published as Information. (Central Standard Time.)

TERMINAL STATION.

Arrives—A. W. R. Ash-Beth 12:45 p.m.

5:00 a.m. Cordelle-Warren 7:50 a.m.

5:30 a.m. Waycross-Thomasville 9:45 a.m.

Arrives—A. W. P. R. R. Leaves 7:00 a.m.

11:30 a.m. New Orleans-Montgomery 4:00 p.m.

1:00 p.m. New Orleans-Montgomery 4:30 p.m.

7:00 a.m. New Orleans-Montgomery 6:30 p.m.

11:40 a.m. New Orleans-Montgomery 8:00 p.m.

8:00 a.m. West 8:00 p.m.

Arrives—A. W. G. R. Leaves 7:45 a.m.

10:00 a.m. Columbus 8:00 a.m.

5:30 p.m. Mac-Sav-Al-Dutha 11:45 a.m.

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Atlanta's Aviation Future Bright, Says Cohu, American Airways Head

Atlanta is destined to become one of the great air centers of the western half of the world, in the opinion of LaMotte T. Cohu, of New York, president of Aviation Corporation of Delaware and American Airways, Inc., who arrived in Atlanta Tuesday afternoon for a three-day visit. It is Mr. Cohu's first trip to this city. Only 21 years of age, Mr. Cohu is at the head of a \$35,000,000 enterprise which operates planes 30,000 miles daily to serve 62 principal American and Canadian cities linking the capitals of 20 states. He is a Yale man and is interested in all athletics, being former amateur heavyweight champion of America and scaling 180 pounds. He observes his first evening in Atlanta by going out to the Crackers play Nashville in a night game. Mr. Cohu, with Colonel Halsey Dunwoody, vice president and general manager of the central division of American Airways, Inc., were guests of J. C. Hobart.

That the American public is fast becoming air-minded is indicated, Mr. Cohu said, in the gain in passenger traffic recorded year by year. In May his company registered an increase of 80 per cent in passenger traffic over the same month in 1931, and each year's volume has been greater than the preceding 12 months.

"Aviation is the only industry which has not been hit, but which has shown substantial increases during the so-called depression," the young aviator said.

While his company plans no definite expansion of service in this vicinity, Mr. Cohu said he was in this territory to inspect conditions, and asserted that American Airways stands ready at all times to expand its facilities and schedules in meeting growing demand for mail and passenger traffic. One of the reasons he is in Atlanta, he said, aside from a personal desire to visit the city, was to be in a position to make the initial night hop on the western end of the

NEVER BEFORE SUCH DENTAL VALUES Set of Teeth

\$7.50

10-Day Special
\$30 — True-Byte Teeth — \$15
Free Extractions
With All Plate Work
No Experiments, 20 Years
Knowing How
Dr. C. A. Constantine
191 Peachtree St., cor. Decatur

ROTTEN WOODWORK
repaired and replaced in Sedan bodies. Wrecked cars repaired.

YANCEY BROS.
Established 1912
110 Jackson, N. E. WA. 5074

RECEIVERS' SALE LANE DRUG STORES, INC.

By virtue of an order of the Honorable Harry Dodd, Referee in Bankruptcy, Atlanta, Georgia, we, or our successor Trustee, will proceed to sell at auction to the highest and best bidder for cash, all of the assets of the above named bankrupt wherever located, said sale to be conducted before the Honorable Harry Dodd, Referee, at his office, No. 325 Grant Building, Atlanta, Georgia, on Friday, June 17th, 1932, at 10:00 o'clock A. M.

Said sale will include all assets of the bankrupt, including interest in leases, merchandise, choses in action, and all trade fixtures.

Any one desiring to bid at this sale is required to deposit with the Receivers in advance of the sale the sum of Ten Thousand Dollars (\$10,000), as guarantee of the performance of their bid if accepted and confirmed, the funds so deposited by unsuccessful bidders to be returned on date of sale. Any further information concerning said sale can be obtained from the undersigned at their office, care Lane Drug Stores, Inc., No. 20 Fifth Street, N. W., Atlanta, Georgia.

WILLIAM C. NEILLY,
LINTON C. HOPKINS,
Receivers.

MARION SMITH,
701 Hurt Bldg., Atlanta, Ga.,
Attorney for Receivers.

BUILD A Playroom ... in the ATTIC

USE BEAVER BESTWALL

The Superior Plaster Wall Board

You will be surprised how easily and quickly an attic can be transformed into a place where the children may have all the fun they please without playing on the streets. Remember today is the time of all times to remodel and when you do—remember Beaver Bestwall. Let us show you how little such an improvement will cost and how easily it can be made.

CAMPBELL COAL CO.

LUMBER-BUILDING SUPPLIES-ROOFING

Jackson 5000

REYNOLDS CLAIMS RIVALS' SUPPORT

Bowie and Grist, Defeated N. C. Candidates To Aid Wet Entrant.

CHARLOTTE, N. C., June 7. (AP)
Robert R. Reynolds, wet candidate, announced from his home in Asheville today he had been pledged the support of two other candidates eliminated in the first primary for his run-off contest July 2 against Senator Cameron Morrison, long-time dry, for the democratic senatorial nomination.

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With 16 precincts missing from the state, he stood: Reynolds, 150,049; Morrison, 138,695; Bowie, 37,680; Grist, state commissioner of labor, 28,550; Arthur Simmons, Burlington poultryman, 3,875.

Morrison, a seasoned campaigner of the North Carolina political wars since he became of age 42 years ago, made this statement except to say he expected to beat Reynolds in the second primary.

His lieutenants, however, have announced their purpose of waging an intensive campaign from now until the next primaries on the first Saturday in July.

Plans for an active campaign also were announced by Reynolds, who, although a novice in politics as compared to Morrison, has gained campaign experience in the vigorous campaign.

In a brief statement, the former prohibition candidate declared Saturday's voting was a " vindication of a great issue."

A referendum on the liquor question was approved by Grist.

The winner of the Reynolds-Morrison runoff will be opposed in the November election by Jake Newell, Charlotte attorney, nominated by the state republican convention on a dry-line platform. Newell was opposed in the primary by George W. De-

priest, Shelby, running as a bachelor.

Father John Guinan, a founder of the Sacred Heart church here and former assistant rector of the church, died yesterday in New York city, while on his way from his home in Algiers, La., to Ireland to attend the eucharistic congress in Dublin. Funeral services and interment were held in Algiers, a suburb of New Orleans.

Father M. A. Gutter, of Atlanta, accompanied the body of Father Guinan from New York to Algiers, and had charge of the services there. Father Guinan, who was 74 years old, came to Atlanta as a young man in the first Mass. priory in the state. He was a member of the republican convention on a dry-line platform. Newell was opposed in the primary by George W. De-

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South Carolina Gets Loan To Pay Teachers

CHARLESTON, S. C., June 7. — (AP)

Rutherford B. Mitchell announced here tonight a loan of \$340,000 has been obtained from the Reconstruction Finance Corporation through the South Carolina National bank, which is president, to enable the state of South Carolina to pay off its school teachers in cash.

Herbert Brockman, 7, of 840 North Avenue, received a broken arm when he was struck by an automobile while playing in front of his parents' home. The driver of the car stopped and picked up the injured boy, taking him to Grady hospital, where it was said his injuries were not serious.

MRS. ORVAN CARLISLE PASSES AT HOSPITAL

Mrs. Orvan Carlisle, 39, of Titusville, Fla., daughter of Mrs. J. M. Hulme and Dr. H. L. Hulme, died yesterday at a private Atlanta hospital. She underwent an operation several days ago and had been ill several weeks.

The funeral will be held at 4 o'clock this afternoon at the chapel of the Decatur Methodist church, at which he expects to emphasize his recent orders that policemen shall display a more courteous attitude toward citizens.

Mrs. Carlisle, the former Miss Fenida Hulme, had come to Atlanta from Titusville, Fla., to care for her hospital for some time. She was a member of a well-known Decatur family. Surviving are her husband, Orvan Carlisle, and two sons, Francis J. and D. Flowers, of Titusville; her mother, Mrs. J. M. Hulme, of 921 Church Street, Decatur; her brothers, John H. Hulme, of Atlanta; Leland Hulme, of Decatur; Gordon B. Hulme, of Kingston, and Julius Hulme, of New Orleans, and two sisters, Mrs. M. E. Golding, of Decatur, and Mrs. Roy Drukemiller, wife of the Russell High school teacher.

U. S. BEGINS PRINTING SUPPLY OF 3C STAMPS

WASHINGTON, June 7. (AP) The bureau of engraving and printing today began printing 4,000,000 three-cent postage stamps in anticipation of the new rate of 3 cents which goes into effect July 1.

The bureau will turn out these new stamps at the rate of 100,000,000 a day until the 4,000,000,000 have been printed.

In addition the post office department is distributing to postmasters 1,000,000,000 one-cent stamps for use with two-cent stamps and two-cent stamped envelopes now on hand.

Notice.
I will not be responsible for my debts made by any one other than myself.
C. P. MULLINS, SR.

ADAMS CAFE 19 N. Forsyth St. (Opp. Western Union) Announcing NEW LOW PRICES

Regular — 25c

Dinner 20c

Vegetable Plate 25c

Regular Breakfast 10c

Two Eggs, any style 20c

Club 20c

Breakfast 25c

Regular Supper 25c

Quality Service

20% reduction on our prices now in effect.

Open All Night

Office of Construction Quartermaster, Maxwell Field, Montgomery, Alabama. Sealed proposals will be received by the Office of Quartermaster, Maxwell Field, June 20, 1932, and then opened, for construction of gas and water main, water and storm drainage system. Officers are at Maxwell Field, Alabama. Plans and specifications may be obtained from this office by deposit of \$10.00.

Board of trustees of the Carnegie

library will hold its monthly meeting at the main library at 5 o'clock this afternoon.

Langdon Quinn, Atlanta insurance

man, was elected president of the American Association of Insurance

Agents from this office by deposit of \$10.00.

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THE ATLANTA CONSTITUTION

VOL. LXIV., No. 360.

ATLANTA, GA., WEDNESDAY MORNING, JUNE 8, 1932.



Sally Saver's **COOK BOOK**

In presenting this Cook Book to the women of this section—The Constitution brings you hundreds of valuable and timely summer recipes, originated and placed at your disposal as an added feature to the regular Friday morning columns of "Kitchen Tested Recipes" conducted by Sally Saver.

Many items of household interest will be found herein, and you are urged to take full advantage of the entire contents. Read each page carefully, then place the book in your library of "Cookery" for reference purposes. In its classifications will be found handy information to save you time and worry.

The Fine Art of Garnishing



The popular idea that we "eat with our eyes" is not so far from wrong, for foods that look stylish and colorful and are attractively served really do taste better than those that are just something else to eat. Making a dish good to look at is just as important as making it good to eat.

There is a real reason for this, too—foods that are pleasing to the eye are more easily digested, because the attractiveness of them makes the digestive juices start flowing more freely, thus preparing the way for quick and easy digestion and assimilation.

To garnish a dish does not mean to "serve it with a sprig of parsley," as so many people seem to think. While there is much virtue in parsley as a food carrier of organic iron and other valuable minerals and vitamins, there is a place for it, a way to use it.

A garnish corresponds to the French touch of color or line in a costume—an accentuation which blends with the ensemble! The real garnish should be simple, edible if possible and an inspiration instead of an afterthought. Try to plan those that will not take too much work in the making of them, nor those that must be made up at the very last minute. And above all, do not serve too many garnished foods at the same meal. This has the same effect as wearing two or three French dresses at the same time!

Garnishes for Soups.

Minced parsley: Mince the parsley with a mincer or with a small sharp knife, cutting over and over again. The best way to do it is to mince it first, then place in a clean cloth and wash thoroughly under running water after gathering up the parsley into a small ball in the cloth, squeeze the water out, open the cloth, and the parsley will fluff up beautifully green and "alive" looking.

Alphabet noodles, strip noodles.

Parsley Crackers: Butter salt crackers, sprinkle with parsley, quickly brown them under broiler.

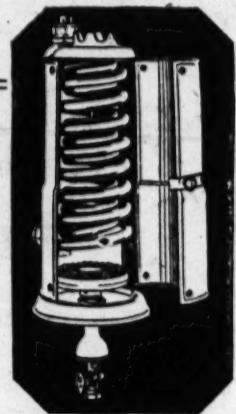
Popcorn: Sprinkle several kernels of buttered popcorn on top of each portion of soup.

Bread Rings and Stocks: Cut stale bread into circles, cut inside out with

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By *W. M. Hunter*
Vice Pres.
and Gen.
Mgr.

FOR YOUR APPROVAL

It is with pleasure that I present to the readers of The Constitution my first annual Cook Book. For the past eight months, each Friday I have been giving you recipes, menus and ideas for parties and dinners.

I trust that these have met with your approval. In presenting my Cook Book I have endeavored to cover as many various phases of cookery as possible. Due to limited space it is not possible to give you every available recipe; however, I am sure that those given in this Cook Book will be of assistance in the planning and preparation of your meals.

You will find that recipes are classified on each page, and many of them have never been used in my column. There have been many methods of culinary art introduced in the past few years, and I have tried to include many of them in this book.

After going over the Cook Book, I will appreciate your suggestions, and criticism, so that in the future I may improve according to your desires and wishes.

Advertisers in this Cook Book have made special efforts to interest readers in newest methods and appliances for cooking ease and comfort, and I am sure that a careful perusal of the messages of the merchants will result in a more economical and healthful fulfillment of your cooking efforts.

Sally Saver

SPEAKING OF YAMS, TRY THESE RECIPES

Afternoon Tea Recipes

Spiced Chocolate.

2 squares chocolate, 4 tablespoons sugar, 1-8 teaspoon salt, 2 cups boiling water, 1 tall can evaporated milk diluted with 2 cups water, 1-2 teaspoon vanilla, 1-2 teaspoon cinnamon. Melt chocolate in top part of double boiler. Add sugar, salt and boiling water. Boil 5 minutes and add hot diluted evaporated milk. Continue cooking over hot water 5 minutes longer. Add vanilla and cinnamon. Amount serves six.

Pineapple-Filled Cookies.

1-2 cup butter, 1-2 cup sugar, 2 eggs, 2 tablespoons evaporated milk, 2-1-4 cups flour, 3 tablespoons baking powder. Filling: 2 tablespoons cornstarch, 1-4 cup sugar, 1 No. 1 flat can crushed pineapple, 1-1-2 teaspoons lemon juice. Cream butter and sugar and add beaten eggs. Combine with evaporated milk and sifted dry ingredients. Mix and chill. In the meantime, combine cornstarch and sugar. Add crushed pineapple and cook until smooth and thickened. Add lemon juice and cool. Roll cookie dough to 1-8 inch thickness. Cut into rounds. Put cookies together with teaspoon of pineapple filling between each two. Moisten edges of lower cookie and press edges together with fork. Bake in moderate oven. Time for baking—10-15 minutes. Temperature for baking—375 degrees F. Amount—Makes 24 cookies.

Orange Squares.

2 cups flour, 5 teaspoons baking powder, 1-2 teaspoon salt, 1 tablespoon sugar, rind of one orange, 4 tablespoons butter, 1-4 cup evaporated milk, juice of 2 oranges, 18 loaves sugar. Mix and sift dry ingredients. Add part of orange rind and cut in shortening with knives. Add evaporated milk and enough orange juice to make soft dough. Roll on floured board and cut in squares. Dip loaf sugar into orange juice and press one in top of each biscuit. Sprinkle with grated orange rind and bake in hot oven. Time for baking—15 minutes. Temperature for baking—475 degrees F. Amount—Makes 18 biscuits.

Assorted Tea Cakes.

2 cups sifted pastry flour, 3 teaspoons baking powder, 1-2 cup butter, 1 cup sifted sugar, 3 tablespoons evaporated milk diluted to 2-3 cup liquid, 1 teaspoon vanilla, 3 egg whites, beaten. Sift flour and baking powder together 3 times. Cream shortening and sugar. Add sifted dry ingredients alternately with diluted evaporated milk. Stir until smooth. Flavor. Fold in stiffly beaten egg whites last of all. Bake in tiny muffin tins or in shallow pan and cut into fancy shapes. Cover with pastel colored butter frosting and roll in chopped nuts or coconut. Time for baking—20 to 25 minutes. Temperature for baking—375 degrees F. Amount—Makes 20 tea cakes.

Rainbow Cake.

3 cups sifted cake flour, 4-1-2 teaspoons baking powder, 3-4 cup butter, 1-2 cups sifted sugar, 4 tablespoons evaporated milk diluted to 1 cup liquid, 1-1-2 teaspoons vanilla, 4 egg whites, beaten. Sift flour and baking powder together 3 times. Cream shortening and blend thoroughly with sugar. Alternately add sifted dry ingredients and diluted evaporated milk. Stir until smooth, and flavor. Fold in stiffly beaten egg whites. Divide batter into four parts. With vegetable colorings, color one layer pink, another layer green and another layer yellow. Leave the fourth layer white, or add melted chocolate. Bake in thin layers and put together with icing made by blending evaporated milk with sifted confectioner's sugar. Flavor. Time for baking—15-25 minutes. Temperature for baking—350 degrees F. Amount—Makes four thin layers.

Frozen Fruit Salad.

1 teaspoon gelatin, 2 tablespoons cold water, 1-2 cup mayonnaise, 1

FISH RECIPES FOR JADE APPETITES

SALMON AU GRATIN.

One and one-half cups flaked salmon, 3 hard-boiled eggs, 1-2 cups cream sauce, 1 cup cracker crumbs, 4 tablespoons butter.

Crush the yolks of the eggs and chop the whites into small pieces. Stir fish and eggs into the hot cream sauce. Fill ramekins with the mixture; cover with crumbs and bits of butter and brown in the oven.

DEVILED CRABS.

Four tablespoons butter, 2 tablespoons flour, 1 tablespoon chopped parsley, 2 teaspoons lemon juice, 1 teaspoon prepared mustard, 6 crab shells, 1 teaspoon pepper sauce, 1 teaspoon salt, 1 cup milk, 2 cups crab meat, 2 hard-cooked eggs, minced, 1-2 cup buttered bread crumbs.

Melt the fat in a sauce pan, add the flour and stir until smooth. Then add all the remaining ingredients, mix well and put into the crab shells. Sprinkle with the buttered crumbs and bake in a hot oven of 400 degrees F. for 10 minutes. Serves six.

LOBSTER A LA NEWBURG.

Two tablespoons lemon juice, 3 tablespoons butter, 1-2 teaspoon salt, 2-3 cup condensed milk, 2 cups canned or cooked lobster, 1-2 teaspoon pepper, 1-4 teaspoon paprika, 2 egg yolks, 2 tablespoons sherry flavoring (if desired).

Squeeze lemon juice over lobster and let stand 10 minutes. Sauté in butter 5 minutes, add pepper, salt and paprika and cook two minutes longer. Add milk gradually and when mixture has thickened, pour over slightly-beaten egg yolks. Place over hot water. Just before serving, add sherry flavoring. Serve in patty shells or on squares of crisp toast. Garnish with parsley. Serves six.

CREOLE SANDWICHES.

Four tablespoons butter, 2 tablespoons tomato catsup, whole wheat bread, 1-2 cup flaked sardines, 1 tablespoon lemon juice, 6 stuffed olives.

Soften the butter; add the sardines finely flaked, the tomato catsup, lemon juice and the olives, chopped fine. Spread on whole-wheat bread.

SHRIMP AND PINEAPPLE SALAD.

One and one-half cups canned or fresh shrimp, 1 cup canned or fresh pineapple diced, 6 tablespoons French dressing, 1-8 teaspoon paprika, 2 sprigs chives, chopped, 1-2 teaspoon salt, romaine lettuce.

Combine the shrimp, pineapple, salt, paprika and chives. Chill thoroughly, and just before serving, pour over the French dressing. Toss until well mixed, then arrange on crisp romaine or endive leaves and serve. Serves six.

FRIED OYSTERS.

Select large oysters; drain them and dry between soft towels. Dip each oyster in beaten egg until it is thoroughly coated; then roll in cracked or fine bread crumbs well

Continued in Page 15, Column 4.

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FOUR PURE FOOD STORES

Ensemble Cooking

One of the very definite trends in modern homemaking is the elimination of all unnecessary steps in the preparation of meals. Breakfasts have been becoming simpler for years until now it is a rare family that sits down to a morning repast of more than coffee, toast and fruit, or at the most an additional dish of cereal food. Due to the necessity for keeping one's figure reasonably slim, luncheons at home, unless there are school children, are merely pick-up affairs of a salad and tea, or a bowl of steaming hot canned soup. Even dinners have felt the hand of restraint and are fast becoming ensemble affairs, of the one-dish variety, where everything nec-

sary for the meal is either cooked together or at the same time.

All of this is quite modern, and in keeping with the homemakers' increasing knowledge of the newer nutrition, which calls for definite and well outlined foods as a daily necessity, without so many frills and furbelows attached.

Ensemble cooking is accomplished in three ways, by cooking foods in the same oven, by serving an ensemble dish, or by baking several foods for the same meal in the same oven at the same time.

While the last method looks the simplest it is in reality the most difficult, because the two factors of time and oven temperature have to be duly considered. It is easy for an experienced housewife to gauge the length of time needed for each individual food to be baked, but the novice becomes alarmed at the seeming involvement.

The other two methods are by far preferable for these young women. Casserole dishes are interesting to arrange, giving plenty of opportunity for individual taste and artistic ideas as to arrangement and combination, both from a flavor and a color standpoint.

Ensemble Casserole Dishes.

At a cafeteria not long ago, the writer was amazed to find escalloped vegetables on the steam table. Curious, as a woman always is about novel recipe ideas, she ordered it.

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PIGGY WIGGLY

WHAT SHALL WE HAVE FOR DINNER?

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BULK PEANUT BUTTER LB. **10¢**

RIB OR BRISKET STEW LB. **7½¢**

KINGAN'S RELIABLE BACON SLICED IN OUR MARKETS LB. **19¢**

Baked in a casserole together were diced carrots, celery, green pepper, canned baby lima beans, minced onion and canned string beans, nicely seasoned and moistened with enough milk to make the portions just right for serving. Across the top of the baking dish was placed a thick layer of buttered breadcrumbs, and the whole was nicely browned, truly a dish fit for a king! The secret of its goodness lay in its delicate flavoring and its exactly right moisture. A very thin white sauce would do nicely for the base of this dish, but not too much of it. This, served with three slices of beautifully cooked bacon, would be ample for the average dinner, especially if there were nicely baked medium-sized potatoes for the hungrier members of the family. Topped off with well-made coffee and a light gelatin dessert, what could be better tasting, and what's more, more healthful?

Then there is much to be said in favor of okra. This is especially fine cooked en casserole with canned tomatoes, with just a suggestion of garlic salt?—and the top heavily covered with buttered breadcrumbs. Don't be stingy with the butter, for it adds greatly to the flavor of these casserole dishes, and is inexpensive for this time of the year.

A decidedly delightful variation of chicken potpie is made with a base of baking powder biscuit dough. Make up a recipe for biscuits, using the regulation recipe for 2 cups flour, 4 teaspoons baking powder, 2 tablespoons fat, 1 teaspoon salt and 3-4 cup milk. Roll it out thick, in a rectangle. Brush with melted butter, and place on top of it diced or cut-up cooked chicken, highly seasoned and quite wet from chicken stock or milk, in which the cut-up chicken has been soaking. Roll up like a jelly roll, fasten by pinching ends together, and pressing sides of dough together, bake in a shallow baking pan, or bread pan, until done, using a moderate oven which will take about three-fourths of an hour to bake.

While it is baking, place another baking dish in the oven, containing diced carrots, cooked with cooked, diced celery, finely minced parsley, cooked, diced potatoes and canned peas, well seasoned with butter, salt and pepper and topped off with the usual buttered bread or cracker crumbs. When one is done, the other will be, and dinner will be served!

Food in Combinations. If one chooses to have stewed or fricassee chicken, why not cook potatoes in the broth?

With frankfurts and sauerkraut, steam the frankfurts on top of the sauerkraut, instead of using a separate pan.

The number and variety of canned foods on the market today make it possible for the homemaker to prepare almost instant meals, with a bit of forehand planning. With fried thick slices of ham, slice the potatoes thinly over the top of the ham as it simmers, season and cover tightly. When the ham is done, the potatoes will also be ready.

Parsnips, previously boiled in the usual way, then very thinly sliced, almost shaved, crosswise, are excellent with stewed tomatoes and green beans, cooked together. Parsnips, cooked like this, and sliced into home-made chop suey, taste almost the same as the water chestnuts which the Chinese use.

French-fried parsnips are delicacies little known by the average housewife. Boil them first, then cut in tiny slivers or lengthwise slices not over an eighth-inch thick. Dry between towels, fry in deep hot fat, drain and serve with a creamed pea sauce.

One of the newest wrinkles of the most fashionable of bridge parties consists in the serving of a most deliciously rich white or cream sauce in which is mixed coarsely chopped hard-cooked eggs, diced ham and chicken (or salmon and chicken), coarsely chopped not-too-well-done carrots and minced parsley. This is highly seasoned and served on toast points or in the popular toast boxes. When the salmon is used, it is quite a mysterious dish, and the women guests will all be asking for the recipe!

Try your luck at some of these combinations. Serve the family something to jar their jaded appetites out of the usual rut!

To Clean Burners.

Keep the burners of the gas range clean by washing them in boiling water and soda at least once a month. Dry before using. Doing this will save gas. Do not clutter up burner holes with paint and blacking.

Burning Odors.

Salt sprinkled on any substance burning on the stove will stop the smell.

To Flush the Sink.

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EASY COOKING FOR HOUSE-CLEANING WEEK

Although the old-fashioned house-cleaning week, with all its upsetting conditions, is pretty well a thing of the past, still there is much to be done even when the house is well cleaned every week.

For one thing, the winter bedding and heavy winter coats and under-wear have to be put carefully away in mothproof containers. This usually necessitates cleaning out the chests and closets, which is more of a job than most people think.

For another thing, it is not a bad idea to go over the carpets and upholstered furniture. This may be done at home with the help of some of the easy-cleaning preparations on the market. The rugs may be cleaned right on the floor. A heavy piece of the art gum used by decorators will hold to remove the spots around pictures and other places on the walls revealed by changing of furniture.

There never was a woman born who didn't want to move things around periodically. This is such a well-defined characteristic that even a movie has been written about it, which tells all about the sad story of the husband who came home late at night and fell down hard on the floor when he thought he was reclining in the usual bed! There is no necessity for making the whole family uncomfortable in this process, but a few changes now and then help relieve the humdrum experiences of home-making.

Let the Children Help.

Usually the children are at home the first week in May, the usual house-cleaning week, which is a great help. The youngsters may be highly entertained by a well-planned series of cleaning and changing. Each child may clean the woodwork in his own room, for instance, boys and girls alike. Every one of them will love to work the art gum back and forth over the walls.

This week is also a good time to take stock of the cleaning utensils available. Repairs may be made, new closets installed for brooms, vacuum cleaners and dustpans. An extra shelf here and there will provide a place for a few choice books.

The summer clothing should be gone over, repairs and remodeling planned for and accomplished, and lists of new things made out for early summer shopping. The warm days are upon us before we know it, and the children are the first to feel the need for new things. Needless to say, they have outgrown or outworn all their previous things and will need hand-me-downs and new ones. A word to the wise consists of a suggestion to surely remake all handed-down clothing. Children are super-sensitive about wearing older brothers' and sisters' old clothing.

Menus to the Rescue.

Easily prepared meals should be the order of the day. A whole oven meal is a desirable form of dinner for this week. Canned and packaged foods help out wonderfully, too. All in all, very appetizing meals may be planned, thus avoiding antagonizing the head of the house!

Meat Loaf

Baked Potatoes Creamed Canned
String Beans
Baked Apple Cookies
Coffee

Creamed Dried Beef on Toast
German Fried Potatoes Fruit Salad
Ice Cream and Cake Coffee

Baked Pork Chops
Baked or Scalloped Potatoes
Cole Slaw Fruuit Jello
Cookies Coffee

Creamed Codfish
Boiled Potatoes Buttered Peas
Lettuce Salad
Canned Fruit Sponge Cake Squares
Coffee or Milk

Canned Roast Beef
Canned Diced Potatoes
Canned Spinach Sliced Tomatoes
Apple Pie Coffee

Fried Bacon Canned Spaghetti
Cabbage and Pineapple Salad
Canned Plum Pudding Coffee

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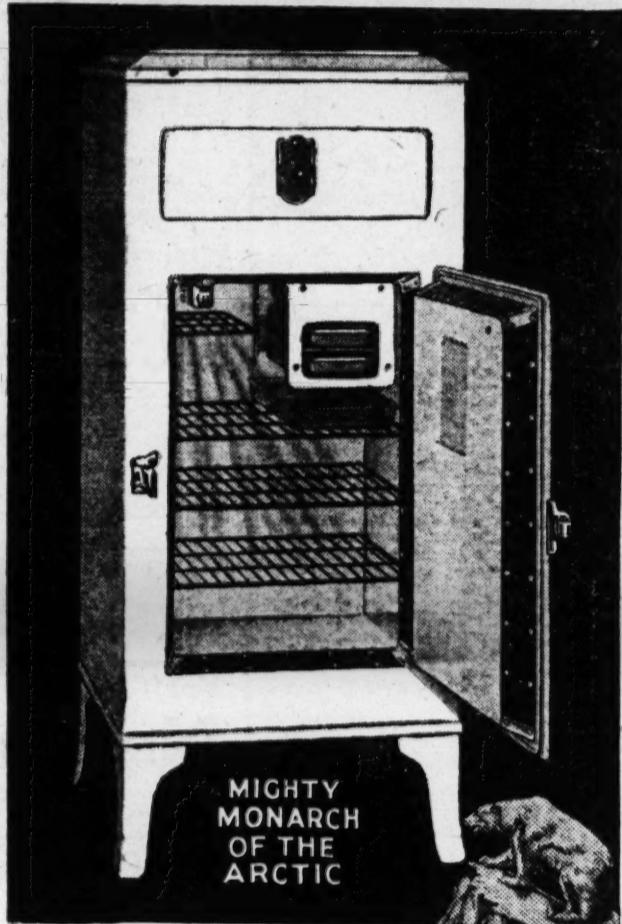
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Statement by
DOROTHY AYERS LOUDON,
Home Economist

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A Variety of Special Recipes

One finds almost innumerable ways in which to use strawberries—in cocktails, salads and desserts. Strawberries combine with other fruits most successfully. With ingenuity you can work out many delightful combinations with gelatine and other fruits.

Strawberries are also successful in frozen desserts. A simple sherbet recipe consists of one quart of fresh berries, crushed with three-fourths of a cup of sugar and the lightly whipped whites of three eggs. This recipe can be used in an electric refrigerator. Let the berries stand in the sugar an hour, then pour into the freezing tray and freeze until mushy. Transfer to a bowl and add the egg whites, then return to the tray and freeze.

Why not do this with fresh strawberries, which are unusually fine, plentiful and cheap this season? Strawberries are a universal favorite with both adults and children, but their beauty and color, as well as their delicate fragrance and flavor, make them unusually attractive to the small child. Keep this in mind, and try to serve them so that he gets full benefit of these qualities. Remember that all of us eat with our eyes before we consume with our mouths. This is a dainty way to serve them. Combined with whole wheat bread and butter sandwiches, a glass of milk or a cereal drink, it makes a nutritious and wholesome school lunch.

Some Things Go Together.

Just as mint goes with lamb and cranberry goes with turkey . . . just as we put salt in our bouillon and sugar in our tea—

So, there are appropriate salad dressings for each different kind of salad.

The old saying, "Make the sauce to fit the dish," could well be said. "Mix the dressing to suit the salad." For some things go together and some do not. Sugar and cream go well with peaches, but certainly not with sardines or asparagus. Cheese adds just the right snap of flavor to a pear. But you do not serve cheese on chicken. Good rich gravy is fine on a meat roast, but certainly not appropriate on ice cream. We enjoy mustard on cold meats, but not on caviar.

And so it is with salads and salad dressings. Some of them go together and some do not. We make salads of fruits, meats, vegetables and seafood. All so different! Is there any reason, then, why we should force one

blanket flavor over everything? Should we put the same salad dressing over the pear, the sardines, the cold meat or the asparagus? No! Please, let's not permit one dressing, used repeatedly, to smother all their charm, individuality and variety with its own dominant taste.

Mix salad dressings to suit the salads.

The Occasion Does Some of the Deciding.

The occasion decides the costume. There is one kind of dress for luncheon, another for afternoon bridge, and still another for dinner. Each is appropriately styled to the occasion. Knowing this, can you imagine anyone shopping in a dinner dress, or wearing a sports suit to a formal dinner?

Yet, this is what so many people are mistakenly doing with salads . . . serving simple, formal dinner salads at luncheons, and hearty luncheon salads at formal dinners.

Each kind of salad has its appropriate place . . . its own function in the pleasant art of dining. Some, undoubtedly, are best served at formal dinners. Others belong to the luncheon or the buffet supper. And still others are best suited to the bridge or other afternoon party. And their dressings do much to determine their appropriateness.

The knack of knowing which salad to serve, and which dressing to serve with it, is very easy to acquire. It is just as simple to prepare the correct salad and the correct dressing as it is to prepare the incorrect one.

A Few Suggestions in Good Taste.

The friendly, informal luncheon consists of just a few courses and the service should be very simple. Here the salad is usually the principal dish. This appeals particularly

to women. A suggested menu may be:

Cocktail or Cream Soup
(Or in the summer time a Jellied Consomme)
Salted or Spiced Nuts
A Salad of Cold Meat, Chicken or Seafood
Finger Sandwiches or Hot Rolls
Dessert

Coffee, Tea or Chocolate

The salad may be served on individual plates or on a platter which is passed to each person. If the individual portions are to be served on the plates, the service should be simplified by arranging the plates in the pantry before the guests arrive. The dressing, however, need not be added until the salad comes to the table. Each guest may help herself to the dressing, taking just as much or as little as she likes.

The hostess may exercise much ingenuity in decorating the salad platter or plates—but she should bear in mind that only edible garnishes are in good taste. Cucumbers and radishes cut to represent flowers, lemon baskets or whole beets, filled with India relish or caviar, are attractive. Open sandwiches of many sorts, cream cheese balls, or American cheese that has been grated and then shaped to represent carrots or strawberries—all these add interest to the salad course.

The salad that is served on a platter may be shaped in a ring or other large mold from which each guest cuts a portion and transfers it to the salad plate. This plate has been set before her as the previous course was removed. Or individual portions of the salad may be so arranged on the platter with their accompanying garnishes that the guest sees at a glance just what she is supposed to take. The salad dressing may be served in a small silver or crystal bowl set in the center or at one end of the platter. A gravy or sauce ladle should be in this bowl.

Since the salad is to be the main course it should be hearty and substantial. Salads of seafood or cold meat are excellent for the occasion and are liked by almost everyone.

Aspics and jellied salads, which are becoming increasingly popular, and are likewise appropriate in the luncheon menu.

The table setting should be simple . . . yet smart. A small cloth, white or colored—a runner and doilies—or refectory-cloths—are all correct. A service plate is set at each place with a water glass just above and to the right of it; and a bread and butter plate and butter knife just above and to the left. To the right of the service plate is set a salad knife, if one is to be used, and next, the bouillon spoon. If there is a seafood cocktail as the first course, the cocktail fork is placed at the right of the knife. The napkin is placed on the service plate except when, to simplify the service, the fruit cocktail or other appetizer is placed on the table be-

fore the guests are seated. In this case the napkin is placed at the left of the forks. When the dessert plate is brought in, it has upon it the finger bowl, with a doily under it, and the dessert spoon or fork. The finger bowl or doily, of course, are to be removed by the guests and placed in front and slightly to the left of the plate.

Luncheon Menus.

Corn Chowder Olives

Radishes With Kavigote Dressing

Cheese Biscuits

Ice Cream in Meringues

Coffee

• • •

Cream of Asparagus Soup

Baby Veal and Spring Vegetable

Salad

With Chili Sauce Dressing

Finger Sandwiches Charlotte Russe

Coffee

• • •

In case you want to serve a hot dish for your main course, omit the soup or cocktail and serve a salad of vegetables or fruit. Here is such a menu:

Creamed Chicken, Tuna Fish, or Ham

on Toast Salted Nuts

Mixed Vegetable Salad with Tarragon

Dressing

Hot Rolls

Iced Chocolate Nut Cookies

• • •

LUNCHEON SALADS AND THEIR APPROPRIATE DRESSINGS.

Tuna Fish Salad in Cucumber Boats.

Tuna fish salad is a hearty and satisfying dish for the main course of a luncheon. Cut cucumbers in half lengthwise and hollow out the centers to hold the tuna fish. Place the cucumbers in ice water until needed. Marinate two cupsful of tuna fish with French dressing. Before serving the fish, mix three hard-cooked eggs and one cupful of diced celery with it. Place in the cucumber boats. Then pour over it a ravigote dressing.

Ravigote Dressing.

Mash the yolks of three hard-cooked eggs until they are smooth. Then mix into them four tablespoonsfuls (one-quarter cup) of Wesson oil, three tablespoonsfuls (a little less than one-quarter cup) of cream, one tablespoonful of vinegar and one-half teaspoon of salt, one-eighth teaspoon of pepper and just a little paprika. Two tablespoonsfuls of minced chives and two tablespoonsfuls of very finely chopped hard-cooked egg whites may be added to this dressing. If you haven't any chives, chopped green onion will do just as well.

Mixed Vegetable Salad.

An excellent luncheon salad, especially for summer time, is a mixed vegetable salad. On a bed of cole-slaw arrange asparagus, sliced cucum-

bers, and quartered tomatoes. Serve with tarragon dressing.

Tarragon Dressing.

Put two teaspoonsfuls of dry mustard, one-quarter teaspoon of white pepper and one teaspoonful of salt into a bowl. Blend these seasonings in three tablespoonsfuls (a little less than one-quarter cup) of tarragon vinegar and then gradually stir in 12 tablespoonsfuls (three-quarters of a cup) of Wesson oil. Add two teaspoonsfuls of onions chopped very fine.

Veal Salad.

Young veal makes a delicious salad for the "woman's meal." Mix three cupfuls of diced veal—cut not too fine—with one cupful of chopped celery. Add one-half cup each of cooked fresh garden peas and young carrots that have been boiled, diced and chilled. Serve with a chili sauce dressing.

Chili Sauce Dressing.

Into three tablespoonsfuls (a little less than one-quarter cup) of chili sauce stir 12 tablespoonsfuls (three-quarters of a cup) of Wesson oil and seasoning of three tablespoonsfuls (a little less than one-quarter cup) of vinegar, one teaspoonful of salt and one-quarter teaspoon of pepper.

All of the salad dressing recipes which are given make about one cupful of salad dressing. You may vary the amounts to suit your needs.

Banana Bran Muffins.

Soak 1 cup bran in 1 cup sour milk. Cream together 2 tablespoons shortening and 4 tablespoons sugar. Add 1 egg and beat well. Mix and sift 1 1/2 cups flour, 1 1/2 teaspoons soda, 1 teaspoon baking powder and 1 1/4 teaspoons salt. Mix with the creamed mixture, alternately with the soaked bran. Add 3/4 cup sliced banana and 1 teaspoon cinnamon. Bake in moderately hot oven (400 degrees F.), about 25 minutes. Makes 12 muffins.

Candlestick Salad.

For each serving, place 1 pineapple ring on lettuce leaf. Cut the end of a peeled banana to fit into the hole of the pineapple. Garnish with mayonnaise and place a red cherry on top. If preferred, whipped cream may be used.

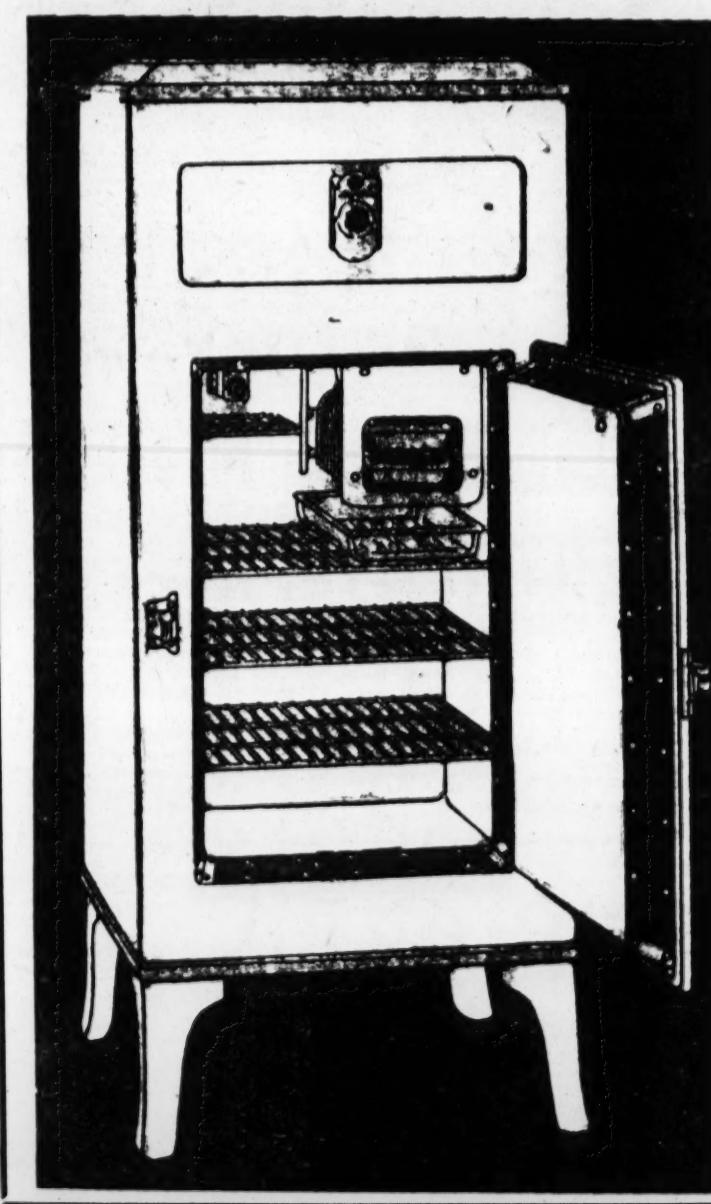
Fruit Stains.

When fresh, rub on salt, later pouring boiling water over and through the stain, then leaving it in the water for some time. In cold weather, hang the stained article out-of-doors overnight. If the stain is very old, soak the article in a weak solution of oxalic acid.

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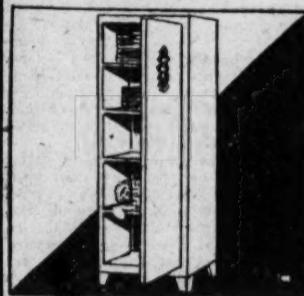
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If you would like to get this recipe book free, turn to the Majestic advertisement, clip the coupon and mail it to the Capital Electric Co., and your book will be delivered by return mail.

Butterscotch Cream.

One and two-thirds cup milk, 1-1/2 teaspoon salt, 1-3/4 cup cold water, 2 eggs, 1-3/4 cup chopped pecans, 3 tablespoons cornstarch, 1-2 cup brown

sugar, 1 tablespoon butter, 1-2 cup chopped dates, 1 teaspoon vanilla.

Scald milk, combine cornstarch, salt and sugar, and mix with cold water. Add gradually to the milk; cook over hot water 15 minutes, stirring constantly until thickened. Add butter—pour over beaten eggs, return to double boiler and cook 2 minutes longer. Add dates, nuts and vanilla. Serves 6.

Peach Cottage Pudding.

One-fourth cup shortening, 2-3 cup sugar, 1 egg well beaten, 1-2 teaspoon salt, 2 1-2 cups flour, 4 teaspoons baking powder, 1 cup milk, 1 cup sliced canned peaches mixed with 2 additional tablespoons flour.

Cream the shortening, add the sugar, then well-beaten eggs. Mix and sift flour, baking powder and salt and add alternately with milk to the first mixture. Stir in the peaches which have been mixed with the additional flour, turn into a greased cake pan. Bake in a slow oven about

350 degrees for 45 minutes. Serve with hard sauce.

Stuffed Baked Potatoes.

Select medium-sized, smooth potatoes and scrub well with a vegetable brush. Bake in an oven about 250 until they are soft. Cut in halves lengthwise, scoop out insides and mash well. Season with salt, pepper and butter, a few drops of onion juice, mace and 2 teaspoons finely chopped parsley. Beat well. Refill potato shells with mixture. Brush tops with melted butter or beaten egg and brown in oven.

Instead of crackers why not serve tiny crisp pretzels with the soup or a salad course. They are delightful and are as good with these two sections of the menu as they are with cocktails.

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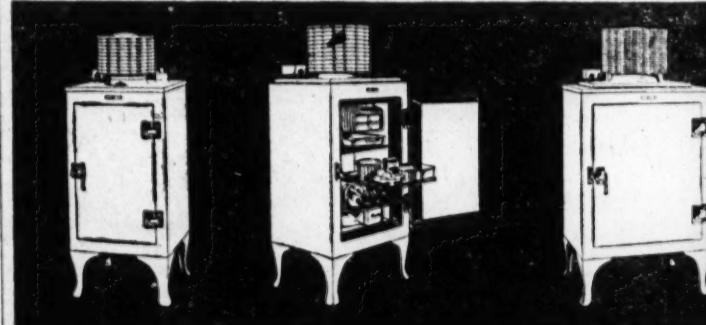
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Continued from Page 2.

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Breakfast

Bananas with Cream

Sautéed Sweet Potatoes Bacon

Toast Hot Drink

Luncheon

Mixed Fruit Cocktail

Pork Chops

Sweet Potatoes and Pineapple

Buttered Peas

Head Lettuce Salad Russian Dressing

Cup Cakes Coffee

Dinner

Grapefruit Cocktail

Meat Loaf

Candied Potatoes Buttered Spinach

Stuffed Tomato Salad Mayonnaise

Butter Scotch Cream Coffee

Meat Loaf.

One pound ground steak or veal, 1 cup grated bread crumbs, 2 teaspoons salt, pepper to taste, 1-2 pounds lean pork, ground; 3 eggs, 1 tablespoon chopped onion, 1 cup sweet milk.

Mix ingredients with a large spoon. Place two strips of bacon at the bottom of the loaf pan; pour on it the

mixture; shape the loaf and place two sugar, 1 tablespoon butter, 1-2 cup strips of bacon on top. Bake in a moderate oven about 45 minutes.

Candied Sweet Potatoes.

Six medium sweet potatoes, 1-2 teaspoon salt, 1-4 cup water, 1-3 cup melted butter, 1 cup brown sugar, 1-2 cup broken pecan meats—if desired; 1 orange.

Wash and cook potatoes until tender. Drain, peel, cut in halves lengthwise and arrange in a shallow greased pan. Squeeze juice from 1-2 the orange over the potatoes, then sprinkle the pecan meats and arrange the other orange half, cut in thin slices, around the potatoes. Cover with the melted fat and a syrup made by cooking the brown sugar and water for 5 minutes.

Sprinkle with salt and bake 2 minutes longer. Add dates, nuts and vanilla. Serves six.

Sweet Potato Boulettes.

Six medium sweet potatoes, 2 teaspoons salt, 1-4 teaspoon pepper, 4 tablespoons melted butter or margarine, 3 slices cooked bacon, parsley. Cook the potatoes until tender, rice and mash well. Add the salt, pepper and 3 tablespoons melted fat. When cool enough to handle, form into round balls 2 inches in diameter. Sprinkle with the chopped bacon, brush with 1 tablespoon melted bacon and brown in a moderate oven for 12 minutes. Garnish with parsley. Serves six.

Stuffed Tomato Salad.

Eight large firm tomatoes, 1-3 cup chopped olives, 1-8 teaspoon salt, 1 cup cottage cheese, 4 tablespoons chopped pickle, 1 cup stiff mayonnaise.

Chill ingredients. Cut off blossom end of tomato—with a spoon scoop out part of insides; mix three tablespoons mayonnaise with cheese, olives, pickles and salt. Stuff tomatoes, arrange in cup of crisp lettuce and surround with the remaining mayonnaise.

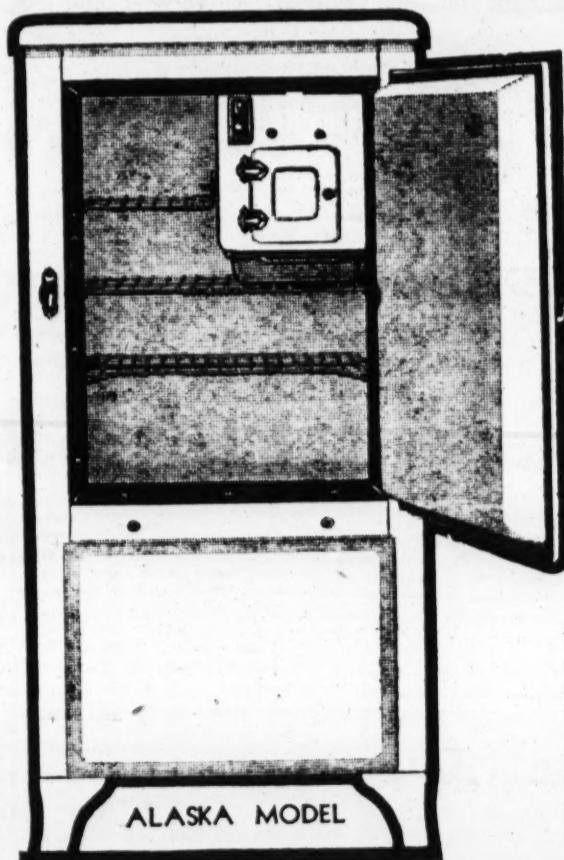
Butter Scotch Cream.

One and two-thirds cups milk, 1-4 teaspoon salt, 1-3 cup cold water, 2 eggs, 1-3 cup chopped pecans, 3 tablespoons cornstarch, 1-2 cup brown

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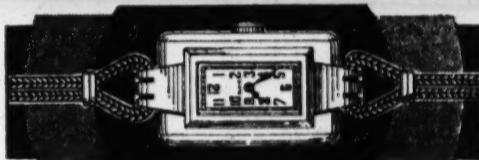
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Contents
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Frozen Desserts, Salads, Fruits

Pears a la Ginger Ale.

Canned pears, ginger ale, chopped nuts or cream cheese, preserved ginger, lettuce, mayonnaise or whipping cream. Drain the syrup from the pears and put the pears in the electric refrigerator pan. Add to the pear syrup an equal amount of ginger ale, pour over the pears and leave two hours, or until pears become mushy. Place the pears in nests of lettuce leaves, fill center with preserved ginger (chopped), or with chopped nuts or cream cheese, and serve with mayonnaise or whipped cream.

Biscuit Tortoni.
3-4 cup macaroons, 3-4 cup milk (top), 1-4 cup sugar, few grains salt; 1-2 pint whipping cream, 1-2 teaspoon vanilla, 1-4 teaspoon almond extract. Add 1-2 cup of the macaroons (after rolling them to break them into pieces) to the milk, sugar and salt. Stir until well mixed and let soak for one hour. Beat 1-2 pint cream until thick and gradually beat in the macaroon mixture together with the vanilla and almond extract. Fill paper cases with the mixture and cover with the remaining 1-4 cup macaroons.

Biscuit Glace.
1 cup sugar, 1-4 cup water, 4 egg yolks, 3 cups cream, 1 teaspoon vanilla, pulverized macaroons. Make thick syrup of the sugar and water. Beat the yolks of the eggs and add the syrup and one-half of the cream. Place all in a saucepan over a slow fire and stir constantly until it forms a thick coating on the spoon. Place in a mixing bowl and beat until it is cold and stiff, then add the remainder of the cream, beaten stiffly. Flavor with vanilla. Pack the mixture in small paper boxes, sprinkle with pulverized macaroons and set in a covered container. Place in freezing tray.

Chocolate Bavarian Cream.
1 tablespoon gelatin, 1-4 cup cold water, 1-3 cup sugar, 1 cup milk, 2 cups heavy cream, 1 teaspoon vanilla, 1 teaspoon cinnamon, 2 squares chocolate. Cut chocolate in small pieces and add to milk. Place over hot water until chocolate is melted. Beat until smooth. Soak gelatin in cold water, add to milk and chocolate mixture, when dissolved, add sugar. Place in electric refrigerator to chill, then add cinnamon and vanilla and fold in whipped cream. Place in mold and chill in refrigerator until set.

Maple Mousse Dessert.
1 cup maple syrup, 4 egg yolks, 4 egg whites, 1 pint cream. Heat 1 cup maple syrup. Pour it into the beaten yolks of 4 eggs, return to stove and cook until quite thick. Fold in the beaten egg whites. Cool. Fold in 1 pint of cream, whipped. Put in refrigerator tray and freeze. Does not stirring. Serves about 12 portions.

Marshmallow Coffee.
1-2 pound marshmallows, 1-2 cup hot coffee, 1-2 pint whipping cream. Dissolve marshmallows over hot water, add hot coffee, mix thoroughly, let cool, beat, and add whipped cream. Put in freezing tray. Let freeze. Does not stirring. May be served in sherbet glasses with whipped cream and a cherry on top.

Orange Mousse Layer.
2 teaspoons gelatin, 2 tablespoons cold water, 1 cup sugar, grated rind and strained juice 6 oranges or 2 1-2 cups orange juice, grated rind and strained juice 1 lemon, 2 cups heavy cream, 1-3 cup powdered sugar, 1 teaspoon orange extract. Soak the gelatin in the water and melt over steam. Combine with the sugar, orange and lemon juice and rind, and heat until the sugar dissolves. Transfer to the middle freezing tray of the electric refrigerator and spread the cream, whipped stiff and combined with the powdered sugar and orange extract over the top. Freeze for two hours with the cold control set at number five. Makes 15 generous servings.

Zwieback and Applesauce Mold.
3 cups zwieback crumbs, 6 tablespoons melted butter, 5 cups sweetened spiced applesauce. Combine the zwieback crumbs and the melted butter. Line a mold with waxed paper and arrange alternate layers of the prepared crumbs and the applesauce, with the crumbs on the bottom and top of the mold. Transfer to the upper shelf of the electric refrigerator for three hours, or until the mold is firm. Unmold, slice and top with whipped cream.

Ginger Log Roll.
2 cups heavy cream, 3-4 package ginger wafers, 5 tablespoons sugar, 1 teaspoon vanilla. Whip the cream, add sugar and vanilla. Spread sandwich fashion between the cookies to form an 8-inch roll. Cover with mixture also. Place in the electric refrigerator for 3 hours to ripen. Set control at five. Cut diagonally to serve. Six servings.

Banana Spanish Cream.
1 2-3 tablespoons gelatin, 3 cups

milk, 2-3 cup sugar, 3 eggs, 1-8 teaspoon salt, 1 teaspoon vanilla, 2-3 cup banana pulp. Soak the gelatin in one-fourth cup of the milk for five minutes, add the remaining milk and sugar, and heat and stir until the gelatin dissolves. Pour onto the slightly beaten egg yolks and cook and stir over hot water for 10 minutes, or until the mixture coats the spoon. Add the salt and vanilla, cool, and fold in the banana pulp and egg whites, whipped stiff. Transfer to individual molds rinsed with cold water, and place on the upper shelf of the electric refrigerator for one hour, or until the mixture congeals. Unmold and serve garnished with sliced bananas.

Cranberry Ice-Box Layer.
1 cup cranberry jelly, 1-2 pint whipped cream, 1-4 cup powdered sugar, 1-2 teaspoon gelatin, 1-4 teaspoon vanilla, 1 sponge cake. Soften the gelatin in one tablespoon cold water, melt over steam and combine with the cream. Whip until stiff and gradually add the sugar and vanilla. Soften the cranberry jelly slightly by beating it, and fold into the first mixture. Spread between thin slices of fresh sponge cake, making two layers of cranberry filling and three of cake. Place on the upper shelf of the refrigerator with the cold control set at number five, and chill until firm, about one hour. Cut in thin slices for serving.

Pineapple Bavarian Cream.
2 tablespoons gelatin, 1-2 cup pineapple juice, 1 pint scalded milk, 4 egg yolks, 1-4 cup sugar, salt, 1 teaspoon vanilla, 1 pint heavy cream, slice pineapple. Soak the gelatin in pineapple juice for five minutes. Make a soft custard of the milk, egg yolks, sugar and flavoring. Stir the softened gelatin into the hot custard. When it has dissolved, strain and cool. Whip the cream and fold it in as the mixture cools. Turn the mixture into individual ring molds, chill in electric refrigerator and, when ready to serve unmold each ring on a ring of pineapple. Fill the center with sweetened whipped cream and top with a maraschino cherry, or you may arrange slices of pineapple on the bottom of a mold with a loose bottom and pour the cream mixture over the pineapple. Unmold on a large cake or chop plate so that the pineapple rings will appear at the top.

Peach Mousse.
2 cups whipping cream, 1-2 cup honey, 1 tablespoon cooking sherry, 1-4 cup sugar, 2 egg whites, 1-4 cup sugar, 2 egg whites, 1-4 teaspoon salt, 1 cup fresh peach pulp. Whip the cream and fold in honey. Beat whites very stiff and add the sugar and

peach pulp. Combine and place in tray of refrigerator and set control at five and freeze until solid. Set control back to two till ready to serve.

Banana Mousse.

1 1-2 cups banana pulp (3 well ripened bananas), 1-3 cup confectioners sugar, pinch salt, 4 tablespoons lemon juice, 1 cup whipping cream. Mash bananas with a fork. Add lemon juice, sugar and salt and beat well. Whip cream and fold into the mixture. Put in refrigerator and freeze three hours in tray. Serves six.

Peppermint Mousse.

1-2 pound cream mints, 1 quart whipped cream, 2 egg whites. Crush the peppermints, add to the whipped cream and whip until stiff. Fold in the beaten egg whites. Put in top of the refrigerator. Freeze five hours. Cut in slices and serve with hot chocolate sauce.

Honey Cream.

2 egg whites, 1-4 teaspoon salt, 1 cup honey. Beat whites till frothy, add honey, continue beating till very light. Heap on top of fruit. Chill in refrigerator and serve.

A Leap Year Party

PLUMS

This is leap year! This year when the ladies assume the usual prerogatives of the male of the species. It calls for a party to celebrate it, especially if one of the people in the group happened to be born on a leap year day! This would, indeed, be a lucky party for such a person's birthday celebration.

A leap year party calls for special invitations, usually in rhyme, issued by the lady herself. The following may suggest similar invitations:

"One year in four the girls adore,
'Tis leap year, as you know;
So be my guest, to laugh and jest,
Upon the date below!"

The Dressing Room.

Upon arrival, the ladies are taken into a room as bare of feminine apparel as possible, with a tiny lone-some mirror and a pair of military hair brushes. About the room are hastily framed mottoes, as "Ladies Will Kindly Stand While Gentlemen Are Seated," "Ladies, Remember Your Party Manners Toward the Gentlemen, etc. This is the night of all nights, when the ladies act as they wish the gentlemen would act toward them on all other nights of the year!

The gentlemen, on the other hand, are taken into a dressing room which represents the quintessence of femininity, dressing tables weighed down

Continued in Page 10, Column 2.

Continued in Page 10, Column 2.

Banana Recipes

Try Bananas Broiled With Bacon.

Cut each banana in two pieces. Roll a strip of bacon around each piece and skewer with toothpick. Place on broiler in hot oven. When bacon is crisp and brown on one side, turn over and brown the other side. This dish is easily prepared and wonderfully delicious. Makes an ideal Sunday morning dish, is a "company treat" and is a joy as the main dish for a quick luncheon or dinner.

A Breakfast Cocktail.

For each person, slice a half to a whole banana in a glass and cover with orange juice. Try this for breakfast. It's a combination of flavors that's hard to beat! Also makes an unusual fruit cocktail as the first course for dinner. When used for this purpose, serve in sherbet glass as shown in the illustration at the right.

Banana Ambrosia.

Cut up and mix thoroughly 2 bananas, 1 cup grapes, 1 orange and 2 pineapple rings. Chill before serving. If desired, add a sprinkling of sugar. Serves three. This quickly prepared dish furnishes an attractive way to serve the fresh fruit which adds so much to the health value of any meal. May be used either as a fruit cup at the beginning of a meal or as a dessert at the end.

Bananas With Chops.

Peel bananas, dip in beaten egg and crumbs, and fry in deep, hot fat. Alternate on chop plate with broiled or friend chops, and garnish. Serve as a tempting main dish for today's dinner. Bananas are also delicious with ham and steak.

Bake This Tasty Brown Betty.

For six servings, use 4 bananas and 1 package of zwieback, rolled into fine crumbs, or 2 1-2 cups stale cake crumbs. Alternate layers of zwieback and thinly sliced bananas. On top of each layer of banana sprinkle brown sugar, pieces of butter and orange juice. Add enough milk to half fill the pudding dish. Bake covered, 15 minutes, in moderate oven, (375 degrees F.). Uncover and brown before serving.

Banana Pie.

Mix 3-4 cup sugar, 1-3 cup flour, 1-8 teaspoons salt. Add 2 eggs slightly beaten, and pour on gradually 2 cups scalded milk. Cook 15 minutes in double boiler, stirring constantly until thickened, afterward occasionally. Cool and add 1 teaspoon vanilla. Put in cooked pie-shell, add 3 sliced bananas and 1-2 cup whipped cream.

TRY THESE IDEAS WITH ASPARAGUS

Outside of fresh garden peas, there is probably no vegetable more perishable from standpoint of flavor than asparagus. Fortunately the family with the flourishing garden of asparagus. A trip between the rows early in the morning rewards the picker with a good "mess" of this succulent and toothsome cultivated vegetable. And how delicious it does taste when carefully and quickly cooked and served with a drawn butter sauce, or with fresh thick cream, and salt and pepper.

The markets are beginning to have a more plentiful supply now, inexpensive enough to have more than once a week. This interesting vegetable will, therefore, help to vary the monotony of the early spring menu, and should be included often.

How to Care for Asparagus.

When asparagus is purchased, it should be crisp and fresh looking, not the least bit wilted or soft. Examine the heads of the stalks and make sure they are not soft and starting to decay. The stalks should be moist and fresh, and not yellowed out and dry.

The asparagus should be cut open upon reaching home, carefully washed in several cold waters, and then placed in a deep container with an inch of water at the bottom. If you do not intend to use it immediately, it should be cared for much as cut flowers—the ends of stalks cut across the grain and immersed in cold water, which should be changed twice a day. The vegetable may be kept in cool place, not necessarily a refrigerator.

Never leave the rubber bands on, or the strings. These injure the delicateness of the stalks, and cause discoloration and quick disintegration.

The stalks should be cut to the tender place, usually about an inch from the end. Try the stalks with the edge of a sharp knife, cutting across grain as you would slice celery. When the sharp knife blade cuts across easily, make the cut there. These tougher ends, when washed, make good asparagus soup stock, and

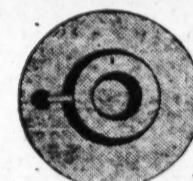
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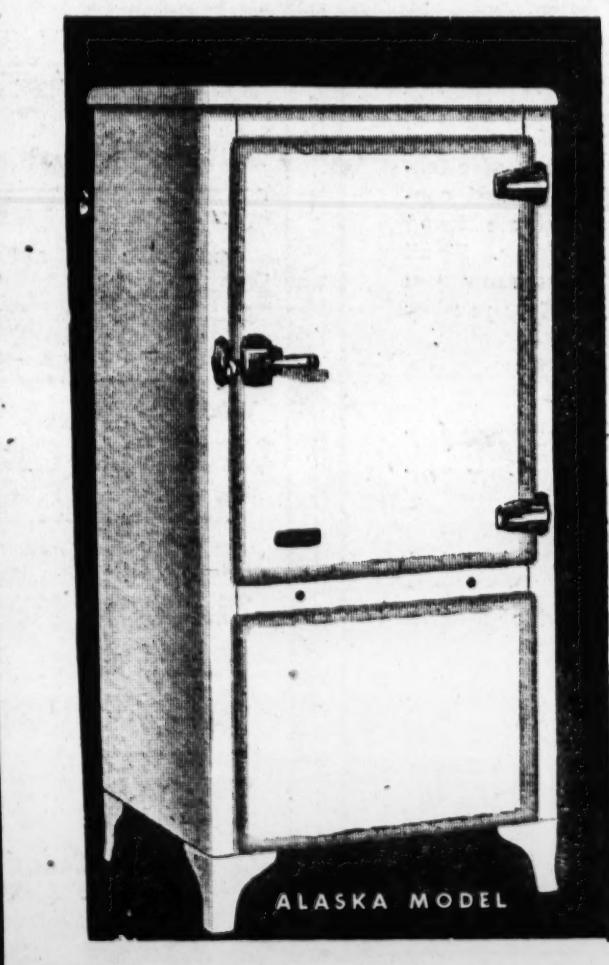
The popular enthusiasm for Rollator refrigeration continues to pile up new Atlanta friends for Norge. And now that summer is here the need for frozen desserts, salads, puddings, sherbets and iced recipes will bring hundreds more within the great family of thousands of Norge owners.

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Appetizers and Beverages

Berkshire Fruit Punch.

1 quart appollinaris, 1 cup lemon juice, 1 cup orange juice, 1 pineapple (grated), 2 cups selected strawberries, 2 cups strong tea, 2 cups sugar, 1 orange cut into very thin slices, 1 cup maraschino cherries, ice water. Boil the sugar and two cups of water until syrup-like, and add the lemon and orange juice. Grate the pineapple and hull the strawberries; make the tea by pouring two cups of boiling water over one and a half teaspoons tea, allowing it to infuse for six minutes. Mix the syrup, fruit juices, tea and grated pineapple and add two quarts of iced water; stir well and pour over a square of ice in the punch bowl. Add the orange, sliced very thin and cut into halves, and the strawberries. When ready to serve pour the appollinaris over all and serve at once. If strawberries are out of season, use Malaga grapes, cut into two and seeded. An ideal decoration is to use grapes in bunches, hanging them around the edge of the bowl. Use white and blue grapes, or red and white, separating them with grape leaves if they are obtainable.

Honey Blossom Punch.

1 cup honey, 1 cup sugar, 1 quart water, 2 lemons, 12 oranges, 1 pineapple, 24 strawberries, ice block, carbonated water. Boil the honey, sugar, two cups of water and the grated rind or zest of one orange together for five minutes. Allow to cool and add the other two cups of water and the juice of the oranges and lemons; stir and pour over a block of ice in the punch bowl. Add the grated pineapple and the strawberries, which should have been hulled. When ready for service add the carbonated water, using a quart.

Orange County Punch.

1 egg, 1 lemon, 1 teaspoon sugar, 1 1/4 cup sweet cider, ice cubes, car-

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bonated water. Put the egg, juice of the lemon, sugar, cider and the ice cubes into a cocktail shaker and shake for a minute or two, strain into a tall glass and fill with carbonated water.

Popular Pineapple Punch.

1 pineapple, 3 oranges, 2 lemons, 1 cup sugar, 1 cup raspberry syrup, 1 quart white grape juice, 1 quart ginger ale, ice block, cherries, water. Extract the juice from the oranges and lemons, and mix with the raspberry syrup and the sugar; grate the pineapple and add to the foregoing mixture, adding enough cold water to make a full pint. Allow this to stand for 10 minutes, arrange a block of ice in a punch bowl and pour the mixture over, adding the grape juice and ginger ale just at serving time.

Ginger Ale Julep.

1 pint iced tea, 1 pint lemonade, 1 pint ginger ale, ice cubes, tiny green seedless grapes. Mix the three beverages. Pour over ice cubes in glass with a dozen or so of green grapes in the bottom.

Three Fruit Crystals.

1-4 cup sugar, 1-2 cup boiling water, 1 1/2 cup strained orange juice, 2 cups shredded pineapple and juice, 1-2 cup grape juice. Dissolve the sugar in the boiling water and cool. Combine with the remaining ingredients; transfer to the large freezing tray of the electric refrigerator, and freeze for about one hour with the cold control set at number five, or until the mixture is transformed to fine crystals. Serve in chilled sherbet glasses and garnish each with sugared orange rind.

Avocado and Orange Canape.

8 rounds white bread, 2 tablespoons butter, 2 oranges, 1 avocado, 1 package cream cheese, 2 tablespoons mayonnaise, 1-8 teaspoon salt, 1-4 cup chopped pecans. Cream the butter and spread on the rounds of bread. Remove the skin and white membrane from the oranges, using a sharp knife, and cut into sections. Peel the avocado and cut in thin slices. Arrange the fruit in overlapping slices on rounds of bread, and frost with the cream cheese, mayonnaise and salt, blended together. Sprinkle with chopped pecans, and place on the upper shelf of the electric refrigerator for 20 minutes, or until the topping is set.

A Jellied Olive Cocktail.

1 1/2 cup boiling water, 1 slice of onion, 1 bay-leaf, 3 tablespoons tomato soup, 2 bouillon cubes, 1 tablespoon gelatin in 1-4 cup of cold water, 1-2 cup sliced stuffed olives. Cook onion and bay leaf with water in saucepan. Add soup, boil five minutes. Add bouillon cubes, strain over gelatin soaked in water. Cool. Add the olives, pour into electric refrigerator tray to depth of 3-4 inch.

Chill. Cut in cubes and pile in sherbet glasses.

Creole Cup.

1 quart canned tomatoes and juice, 1 minced onion, 1 minced green pepper, 1-4 cup minced celery, 1 bay-leaf, 4 whole cloves, 2 tablespoons vinegar, 3 tablespoons sugar, 2 teaspoons salt, few grains cayenne, 1 1/2 teaspoon gelatin, 1-4 cup minced stuffed olives. Boil together tomatoes, onion, pepper, seasonings, vinegar and sugar. Soak gelatin in cold water, dissolve in the boiling mixture. Strain, chill in refrigerator. Use minced stuffed olives for garnish in serving.

ENTREES.

Ham Loaf.

1 package lemon gelatin, 1 3/4 cup boiling water, 2 teaspoons vinegar, 2 teaspoons Worcestershire sauce, 1-4 teaspoon mustard, 2 cups cooked ham (ground (1 pound), 2 tablespoons mayonnaise, 1 tablespoon horseradish (drained), 1 pimiento (finely cut), 1-2 teaspoon onion pulp, dash cayenne, cloves and nutmeg. Dissolve gelatin in boiling water. Add vinegar, Worcestershire sauce and mustard. When slightly thickened, add remaining ingredients. Turn into freezing tray. Chill 1 1/2 hour. Unmold on platter. Garnish with parsley. Serves eight.

Molded Macaroni and Salmon Loaf.

1 cup cooked macaroni, 1 cup canned salmon, 1-2 cup celery (chopped), small can pimiento (chopped), 1-2 tablespoon lemon juice, 1 tablespoon gelatin, 4 tablespoons cold water, 4 tablespoons hot water, 1-2 cup mayonnaise, 1-2 teaspoon salt, stuffed olives, paprika, watercress or lettuce. Combine the macaroni, salmon, celery and pimiento with the seasonings. Soak gelatin in cold water. Dissolve in hot water and add to mayonnaise. Combine with macaroni and mix thoroughly. Turn into a large mold and put in electric refrigerator to harden. Garnish with watercress and slices of stuffed olives.

Stuffed Eggs in Tomato Aspic.

4 eggs (hard cooked), 4 tablespoons mayonnaise, 1-2 teaspoon salt, 1-8 teaspoon pepper, paprika, 2 cups tomato puree, 1 teaspoon grated onion, 1-2 teaspoon salt, 1-8 teaspoon paprika, 2 teaspoons sugar, 4 teaspoons gelatin, 1-4 cup cold water. Cut hard cooked eggs in halves lengthwise and remove yolks. Mash yolks with mayonnaise, salt, pepper and paprika, and refill the whites. Soak gelatin in cold water. Cool tomato with onion, salt, sugar and paprika. Dissolve the gelatin in the hot liquid, then cool. Fill mold with layers of stuffed eggs and tomato jelly, letting each layer harden before adding the next one. Chill in electric refrigerator until firm. Serve slices on lettuce.

French Dressing.

1 egg, 1 tablespoon cornstarch, 1 tablespoon sugar, 1-2 teaspoons salt, juice of 1 can pineapple, 1-2 teaspoons green cherries, 1-2 cup toasted almonds, 12 graham crackers. Mash and mix cheese with drained pineapple and chopped cherries. Mold into a loaf and roll in mixed ground almonds and crushed crackers; chill. Cut in slices and serve garnished with pineapple salad dressing, red cherries and almonds.

Pineapple Salad Dressing.

1 egg, 1 tablespoon cornstarch, 1

tablespoon sugar, 1-2 teaspoons salt,

juice of 1 can pineapple, 1-2

teaspoons green cherries, 1-2

cup toasted almonds, 12

graham crackers. Mash and mix

cheese with drained pineapple and

chopped cherries. Mold into a

loaf and roll in mixed ground al-

monds and crushed crackers; chill. Cut in slices and serve garnished with pine-

apple salad dressing, red cherries and

almonds.

1-2 teaspoons gelatin, 1-2

cup cold water, few grains

salt, 1 cup ginger ale, few grains

pepper. Soak gelatin in cold water

5 minutes, dissolve over hot water.

Add 1-4 cup ginger ale. Add gelatin

mixture and mayonnaise, stir thor-

oughly and pour into individual molds,

which have been dipped in cold water.

Place in refrigerator and chill thor-

oughly. Serve on lettuce leaves gar-

nished with mayonnaise.

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salt, 1 cup ginger ale, few grains

pepper. Soak gelatin in cold water

5 minutes, dissolve over hot water.

Add 1-4 cup ginger

GET THE MOST FROM YOUR MEAT

Follow These Simple Rules for Preparation and Cooking.

Meat is cooked to soften the connective tissues, to develop flavor, to improve appearance and to destroy bacteria or parasites. The method of cooking used depends on the kind and quality of the meat purchased. Only tender cuts of meat, from little used portions of the meat animal, may be successfully cooked by dry heat, such as broiling or roasting. The tougher cuts, although equally nutritious and often better-flavored, need longer, slower, moister methods of cooking. Since meat is protein food, even the tenderest and choicest cuts may be ruined by too high a temperature.

Searing.

Both nutritive value and flavor are retained in meat by searing the surface at the beginning of the cooking. This may be done by starting it in a hot oven, if a roast, or by broiling under an open flame, by cooking it on both sides in hot frying pan, or by plunging it into boiling water. The temperature in all cases should be reduced after a few minutes, to avoid hardening.

Broiling.

In broiling, the meat is cooked over or in front of an open fire or flame. It is placed on a greased rack or gridiron or broiler near the coals or under the flame of a gas boiler, about three inches below the fire. It should be turned at first to sear all sides of outer surface, to retain the juices. The tender cuts, such as sirloin, porterhouse, first and second cuts of round, are best for broiling. The meats should be salted after the outer portions are seared, then the flame lowered to finish cooking.

Pan Broiling.

Meat is placed in a hissing hot frying pan and cooked without fat other than that on the piece of meat itself. Turn it as in broiling, to sear both sides. Then lower heat and cook until done. Do not overcook beef cuts. The same cuts of meat are suited to broiling or pan-broiling. No meats should ever be fried in fat.

Roasting.

Meat baked in the oven is called a roast. Rib roasts or cuts from the loin or back of the rump or the round make the best roasts. For time of cooking roasts, the temperatures to use, see roasting chart.

Boiling or Simmering.

Boiling is an incorrect word to use in meat cookery, because meat should never be "boiled." Simmer is the term to use. So-called boiled meats should be immersed in water and brought just to the boiling point, then lowered slightly to just below that point—about 200 degrees is just right. Hams, corned beef or "boiled" beef are frequently cooked in this manner.

Stewing.

The meat is cooked in a small amount of water at a low temperature for a long period of time. The meat should first be seared, to keep in the juices, and then simmered. If meats for stews are seared by browning instead of with hot water, they have better flavor. Tough cuts containing connective tissues are best cooked in this manner, which softens both tissue and fibre.

The best cuts for stews are those containing some fat and bone as well as lean. The shank is most economical of all the cuts for this method. Other cuts to be used are the neck, shank, plate, heel of the rounds and the shortribs. The brisket and rump are sometimes used. Occasionally, as for beef a la mode, a cut from the round is used.

In making stews, allow one-fourth pound all meat, or one-half to three-fourths pound of meat and bones for each portion to be served. From one to two potatoes, one to two medium-sized carrots, one small onion, one-fourth medium-sized turnip, one stalk of celery may be used for each person, when making a stew with vegetables, as a one-dish meal. Enough flour is used to dredge the meat well, and sufficient water to cover it while it is stewing. Season to taste after first half hour's cooking.

Pot Roast.

The meat is stewed till tender, vegetables and seasonings are added, the water is allowed to cook away, and the meat then roasted in its own juices. An iron kettle is always best.

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for a pot roast, as it holds the heat well.

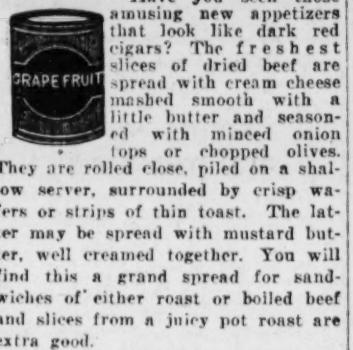
Braising.

Shoulder, breast and round are the best cuts for braising. Braising is a combination of stewing or steaming, with baking. The meat to be braised is first stewed or steamed and then baked in oven or browned in heavy frying pan.

Broiling Chart.

	Total time minutes
Chicken	20
Fish (slices)	5 to 15
Lamb or mutton chops	6 to 12
Liver	4 to 10
Quail	10 to 20
Shad, whitefish, bluefish	15 to 20
Squab	10 to 20
Steak (1-inch thick)	4 to 10
Steak (1 1/2-inch thick)	8 to 15
Time for Roasting Meat and Poultry.	
Beef (rare) 450 to 500 degrees Fah. first 15 minutes; 300 to 350 degrees Fah. rest of time, 10 to 12, plus 15 minutes per pound.	
Beef (medium) 450 to 500 degrees Fah. first 15 minutes, 300 to 350 degrees Fah. rest of time, 12 to 15, plus 15 minutes per pound.	
Beef (well done) 350 to 480 degrees Fah., 12 to 15 minutes per pound.	
Beef (rolled) well done, 350 to 480 degrees Fah., 15 to 20 minutes per pound.	
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Beef (medium) 450 to 500 degrees Fah. first 15 minutes, 300 to 350 degrees Fah. rest of time, 12 to 15, plus 15 minutes per pound.	
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A New Appetizer



Have you seen those amusing new appetizers that look like dark red cigars? The freshest slices of dried beef are spread with cream cheese mashed smooth with a little butter and seasoned with minced onion tops or chopped olives. They are rolled close, piled on a shallow server, surrounded by crisp wafers or strips of thin toast. The latter may be spread with mustard butter, well creamed together. You will find this a grand spread for sandwiches of either roast or boiled beef and slices from a juicy pot roast are extra good.

For picnic sandwiches that are different try ham rolls. To a pound of minced ham add a tablespoon of minced onion, a teaspoon each of fine parsley and Worcester sauce, two well beaten eggs and cream enough to moisten. Shape into oblong cakes, flour lightly and brown on both sides in butter. Spread split rolls with mustard butter, add a few slivers of dill pickle and place the savory cakes between. They are enough better than the regulation ham sandwich to more than justify the extra time spent on them.

Do you like just a piquant suggestion of garlic in your green salads and fish sauces, yet dislike handling this odorous bulb frequently? Then fix some garlic vinegar in a half pint jar, adding one or two sections, after splitting, to your cider or malt vinegar. It is mighty convenient to have on hand. A few drops in the mayonnaise for salmon, shrimp or crab meat adds an agreeable but not pronounced flavor. Your anchovy sauce, made with a foundation drawn butter, anchovy paste or some of the well-pounded salty fish, and a dash of lemon juice, needs just a little garlic vinegar to complete it.

This is a fine sauce for plain boiled or steamed fresh cod or lake trout. It's a wonderful addition to such canned fish as tuna or fresh mackerel, made piping hot, and well drained. Pour the sauce over it and garnish quickly with slices of hard-cooked egg and bits of parsley. With plain boiled potatoes, rolled in butter, and a crisp cucumber salad, this makes an easy summer meal. Perhaps you like some sauted tomatoes spread with horseradish butter with your fish, or young, tender beets, well buttered and sprinkled with minced parsley and a bit of lemon. If the cucumber is extra choice, you may like it just quartered lengthwise, the seedy portion cut out and the crisp sections served like celery—to be salted and eaten out of hand. If a bit old and beyond its prime, the cucumber may still be redeemed by cutting it into quarters or thick slices and smothering in butter with a slice of onion or finish of lemon. Cucumber and celery sauted together and finished with cream make an excellent combination, if nicely seasoned.

Another easy vegetable for warm weather emergencies is the new type of canned corn, tender, golden kernels quite different from the creamy variety. They can be served in butter or smothered in hot seasoned cream. Steamed in timbal form with egg and milk, they make agreeable eating—or in a real southern corn pudding they are uncommonly good. Canned corn of either type furnishes one of our always delightful dishes. The savory corn oysters. Use plenty of corn and mighty little flour if you want them just right, and be generous with the black pepper. Make light with beaten egg and baking powder, and achieve a richly browned surface by cooking them in combined bacon fat and butter. Of course, they are splendid fried in deep fat, but that means

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extra heat and cooking odors that aren't so welcome on the summer air. Have plenty of delicate bacon curls with the corn oysters, and see how enjoyable is the combination. Cook slowly and drain off the fat at intervals if you relish crisp, delectable bacon.

Cooked vegetables to be served in salads are greatly improved if left in French dressing for some hours before serving. Indeed, we often blend the dressing with the bits of green or wax beans, cauliflower or broccoli, carrots or beets before putting them away at the close of the meal. Drain off any sauce that was served on them, or rinse quickly in a strainer under cold water, to remove the dressing. The marinade seasons the vegetable thoroughly and also helps to preserve it. Extra dressing may be added at serving time, or a little thick cream, sweet or sour, stirred through the salad. A good and rather uncommon cottage cheese salad has bits of crisp celery and green pepper mixed through it, and enough mayonnaise folded in to soften it slightly. Make into balls or shape in a cup into individual molds and serve on mounds of shredded lettuce, with a little cut pimento or beet for color. With this salad we like well buttered rounds of toasted rye bread. For spreadable cheese, try the toasted rye with crust removed.

To serve with plain wafers or small rolls you may like soft cream cheese blended with drained crushed pineapple or fresh red raspberries. These dainties are most acceptable at afternoon tea or with a casual porch tray.

Of course, you have an emergency shelf with fruit cocktail beverages, such as tomato juice, grapefruit and grape juice, both white and purple. You can now purchase sections of orange and grapefruit canned together for your convenience.

Half hams in cans are available for small families, and interesting tins of meat loaf, various mild sausages and succulent calves tongues. There is an abundance to choose from.

New Rice Dishes

Rice, Persian Style.

1-2 cup rice, 3 teaspoons butter, 1-2 cup raisins, 3 cupfuls cold water, 1-2 teaspoons salt, 1-2 cup coarsely chopped nutmeats, left over chicken, veal or lamb with gravy. Melt three tablespoons butter and stir in one-half cupful raisins and one cupful rice. Cook gently until the rice is yellow, add three cupfuls of cold water and one-half teaspoon salt and steam, covered, for an hour and a half. When done, stir in one-half cupful of coarsely chopped nut meats (any kind). Serve very hot as the main dish at luncheon or supper, or with left-over chicken, veal or lamb reheated in gravy.

Rice With Soups or Stews.

Instead of dumplings or any other starchy accompaniments, rice may be served with soups or stews. Put a generous serving of the rice in the soup plate and pour the soup or stew over. This is an old custom of the south, where rice and gumbo are invariably served together.

Rice Vegetable Dinner.

Menu: Rice, chopped spinach, buttered beets and creamed onions. Pile hot rice, boiled, steamed or cooked in milk, on a good-sized platter. In the center put the mushrooms, peeled, the caps left whole, the stems chopped, and heated in brown sauce. On the ends put the carrots or cauliflower. Garnish with parsley.

Rice and Tomato Soup.

Into one quart of heated soup-stock stir three-fourths of a pound of tomatoes previously cooked and one cup of boiled rice. Stir the whole till it comes to a boil; season with salt and pepper and serve.

Rice Jumble.

2 cups boiled rice, 1 large onion, 1 teaspoon salt, 1 can tomatoes, 1 teaspoon chile pepper. Two cups boiled rice, fry one big onion in lard and put rice into that, and one teaspoon of salt, one can of tomatoes, one teaspoon of chile pepper and boil all together 5 minutes. Serve.

Rice Consomme.

Take off the fat and heat a quart of consomme stock; when boiling add two tablespoonsfuls of boiled rice. Boil for 15 minutes; add a teaspoonful of sugar and salt; add a cup of cream or rich milk.

Rice With Italian Sauce.

1 cup boiled rice, 1 sweet pepper,

1 small carrot, 1 medium-sized onion, dash of cayenne. Soften the gelatine in two tablespoons water and melt over steam. Combine with the mayonnaise and whipped cream, and fold in the remaining ingredients. Transfer to the large tray of the electric refrigerator and freeze for three hours with the cold control set at number five. Serve sliced, in nests of lettuce, and garnish with parsley and pimienta rings.

Rice Croquets.

3 cups cooked rice, 2 level teaspoonsful gelatine, 3-4 cup milk, 2 tablespoonsfuls onion juice, 1 tablespoonful butter, 1-2 teaspoonful sugar, 1 clove, Cook one cupful of rice until tender. Place in inch layers in buttered glass baking dishes, and pour over it the following sauce: Put through the food chopper one sweet pepper, one small carrot, one medium-sized onion, two pieces of celery, two or three mushrooms, bread crumbs, 1-4 pound round steak, 1 slice salt fat pork, 6 tomatoes, 2 teaspoonfuls salt, 1-2 teaspoonfuls pepper, 1-2 teaspoonful sugar, 1 clove. Cook one cupful of rice until tender. Place in inch layers in buttered glass baking dishes, and pour over it the following sauce: Put through the food chopper one sweet pepper, one small carrot, one medium-sized onion, two pieces of celery, two or three mushrooms, bread crumbs, 1-4 pound round steak, 1 slice salt fat pork, 6 tomatoes, 2 teaspoonfuls salt, 1-2 teaspoonfuls pepper, 1-2 teaspoonful sugar, 1 clove. 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Soups for Informal Suppers

One of the most interesting of dishes to prepare for Sunday night supper guests is a well-seasoned soup or chowder. While it is being brewed, as all good soups should be, the tastiest of appetizers may engage the appetite's attention. For these, a tray of hors d'oeuvres should be available, as well as a zestful cocktail or two of tomato or fruit juice. Cranberry cocktail is the latest rage, and, with its glorious color, enhances the accoutrements of the most pretentious table setting.

When it comes to the soup of the evening, it is well to have a variety of good ones in the recipe file. The soup which is to be the real meal must be substantial, and not of the clear, non-calory type.

Unusual Soup Recipes.

Here is a salmon soup, for instance, beautiful to look at, stimulating to taste and baffling as to ingredients, something for which every hostess continually strives! A dish for which one's guests beg and beg the recipe!

The first requisite for tasty soup-making is the ability to make a really good white sauce, something which few women can accomplish. It is so simple, though. Melt two tablespoons butter in the pan or chafing dish. When just melted, add four tablespoons flour to it, blending well. Gradually add a quart of scalded milk, stirring carefully as you add it. Allow the sauce to bubble several minutes, then season it with about 1 1/2 teaspoons salt, a bit of black pepper, a dash or two of paprika, and 1/4 teaspoon thyme.

Now, as the sauce is gently bubbling, drain oil from small can red salmon, remove skin and bones. This may be done previously if the soup-making is to be done in chafing dish at the table. Over the salmon, sprinkle or squeeze half a lemon; put the whole through a sieve. Add the sieved fish, heat thoroughly, when just ready to serve, place the sieved yolks of three hard-cooked eggs over the top. Serve with croutons or crisp crackers.

St. Germain Soup.

Of 2 cups canned peas, reserve 1-3 cup, rub rest through a sieve. Melt 2 tablespoons butter, add 2 tablespoons cornstarch to it and blend. When smooth, add the sieved mixture with 2 teaspoons sugar, 1 teaspoon salt, dash black pepper, 1-2 teaspoons minced parsley, bit of bay leaf and a blade of mace, together with 1-2 very finely minced onion. Cook 5 minutes with 3 cups boiling water, very gradually added to the pureed mixture. Then add about 1 1/2 cups milk and the reserved whole peas, serve very hot with toasted bread crumbs on top of each serving.

Cucumber Bisque.

Cook 1 small minced onion in 1-4

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cup butter till browned. Add 6 tablespoons flour, 1 teaspoon celery seed and 2 tablespoons peanut butter, blending all together, then gradually add 3 cups milk and 2 cups grated pared cucumber. Cook five minutes, season with salt, pepper, paprika, pinch horseradish, let bubble few minutes. Serve with liberal portion of whipped cream on each serving.

Chicken Velveteen.

Save 1 quart of liquor in which a chicken has been stewed. To the quart of hot stock add a bit of minced onion, mashed celery, minced parsley, dash of lemon juice, dash of nutmeg, bit of bay leaf and cook 5 minutes. Add 1-2 cup cream. Dilute beaten yolks of 4 eggs with another 1-2 cup cream and pour the boiling hot mixture over the egg yolks, stirring carefully. Reheat, serve at once in bouillon cups, with tiny shreds of cooked chicken on top of each portion.

Oyster Chowder.

Bring a dozen oysters to a boil, drain, saving the stock for the chowder. Chop the oysters in small pieces, combine with 2 cups cooked diced potatoes. Make a sauce of 1 tablespoon flour and 1 tablespoon butter, 2 cups scalded milk. Add the oyster stock, the potatoes and chopped oysters. Season with salt, pepper, paprika and 1 tablespoon finely minced parsley. When very hot, serve in bouillon cups with buttered bread crumb topping. The parsley may be served on top of the chowder if preferred.

Creme de Spinach.

Heat 6 ounces 20 per cent cream in double boiler, add 1 slightly beaten egg as for custard-making. Stir until thickened, add 2 ounces canned spinach puree, 1-2 tablespoon butter, salt, pepper, sprinkling of celery salt and dash of garlic salt. Heat thoroughly, serve with dash of whipped cream atop each portion.

French Onion Soup.

Braise chopped onion in butter. Add 1 quart beef broth (either liquor from beef soup or bouillon made with bouillon cubes), spiced with caraway seed. Bring soup to the boil, put in a bit of beef marrow if possible and top off with sliced French bread or pumpernickel rye bread, sprinkled with Parmesan cheese, put under the broiler a minute to brown nicely.

Real Coney Island Clam Chowder.

Fry out 4 slices salt pork in stew kettle, remove the fried out cubes, add 6 sliced onions, cover with water and cook till onions are soft. Add 2 quarts cubed raw potatoes and 1 quart chopped quohangs or clams in layers, adding plenty of salt and pepper. Cover well with boiling water, using about 2 quarts, cook till potatoes are soft. Add 1 cup stewed tomatoes when chowder is ready to serve. He sure to serve it fiery hot, with plenty of crackers or oysterettes. Some people like the flavor of 1-2 teaspoon ground thyme in this chowder.

Norwegian Soup (Fjelstad).

Boil 3 or 4 pounds of fish in about 4 cups water. Boil 1 1/2 pounds veal with water to cover, until water is nearly evaporated. Watch carefully while it browns on bottom of kettle. Then take off stove, add 3 cups water, let soak half hour to get the brown stock off. Combine this liquid

with the fish liquor and strain. Heat. Melt 4 tablespoons butter, blend with 3 tablespoons flour, add a little of the hot stock to make a thickening of it. Then pour the thickening into the stock, stir till it boils, let boil 3 minutes. Heat 3-4 cup asparagus tips in a couple of tablespoons butter, add some of the tips to each serving of the soup.

Clam Gumbo.

Clean, pick over and remove hard parts of a pint of clams. Add clam liquor and hard parts of clams to fish stock or water and cook 10 minutes. Use 4 cups fish stock or water.

Cook a tablespoon chopped onion in 2 tablespoons butter for 15 minutes and add to the above stock. Then add 1-2 cup okra or 1 cup fresh sliced oka. 1 1/2 cups stewed tomatoes, soft part of the clams and 2 tablespoons butter. Heat to boil, serve.

Cream of Potato Soup.

3 medium-sized potatoes, 2 cups boiling water, 2 cups milk, 1 tablespoon corn starch, 2 tablespoons butter, 1-2 teaspoon onion extract, 1-8 teaspoon white pepper, 3 tablespoons butter, 2 cups scalded milk, 1-2 cup whipped salted cream, 3 tablespoons flour. Cover the codfish with boiling water, let stand 5 minutes, then drain. Mix the tomatoes, salt, bayleaf and simmer for 20 minutes. Strain and add the codfish,

Serve very hot with croutons or cheese crackers. Serves 4 to 5 people.

Cream of Tomato Soup.

1 quart can tomatoes, 1-2 teaspoon onion extract, 1 teaspoon sugar, 2 drops clove extract or 2 whole cloves, 1-2 teaspoon celery extract, 1-4 teaspoon white pepper, 3 cups scalded milk, 3 tablespoons flour, 3 tablespoons butter. Simmer the tomatoes, sugar, salt and pepper for 20 minutes. Then rub through a strainer and add the onion, clove and celery extracts. Reheat to the boiling point. Melt the butter, add the flour and stir in the scalded milk. Cook until thickened and boiling, then stir in the tomato mixture very gradually. Add more salt if necessary and serve very hot. It is not necessary to use soda in the tomatoes if the soup is mixed according to directions; the soup has greater nutritive value when the soda is omitted. Serves 5 to 6 people.

Clam Gumbo.

Clean, pick over and remove hard parts of a pint of clams. Add clam liquor and hard parts of clams to fish stock or water and cook 10 minutes. Use 4 cups fish stock or water.

Cook a tablespoon chopped onion in 2 tablespoons butter for 15 minutes and add to the above stock. Then add 1-2 cup okra or 1 cup fresh sliced oka. 1 1/2 cups stewed tomatoes, soft part of the clams and 2 tablespoons butter. Heat to boil, serve.

Cream of Potato Soup.

3 medium-sized potatoes, 2 cups boiling water, 2 cups milk, 1 tablespoon corn starch, 2 tablespoons butter, 1-2 teaspoon onion extract, 1-8 teaspoon white pepper, 3 tablespoons butter, 2 cups scalded milk, 1-2 cup whipped salted cream, 3 tablespoons flour. Cover the codfish with boiling water, let stand 5 minutes, then drain. Mix the tomatoes, salt, bayleaf and simmer for 20 minutes. Strain and add the codfish,

Mock Lobster Bisque.

1 cup shredded salt codfish, 2 cups canned tomatoes, 1 teaspoon salt, small piece of bayleaf, 1-8 teaspoon celery extract, 1-2 teaspoon onion extract, 1-8 teaspoon white pepper, 3 tablespoons butter, 2 cups scalded milk, 1-2 cup whipped salted cream, 3 tablespoons flour. Cover the codfish with boiling water, let stand 5 minutes, then drain. Mix the tomatoes, salt, bayleaf and simmer for 20 minutes. Strain and add the codfish,

onion and celery extracts. Reheat to the boiling point. Melt the butter, add the flour and stir in the milk. Cook until thickened and then stir in the tomato mixture very gradually. Serve with a garnish of whipped, slightly salted cream. Serves 5 to 6 people.

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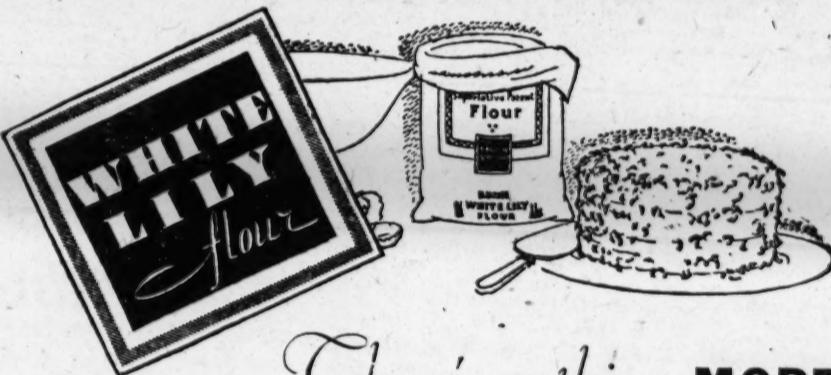
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1 Cupful	1-2 pint
4 Cupfuls	1 quart
3 Teaspoonfuls	1 tablespoonful
1 Gill	1-2 cupful
16 Tablespoonfuls of liquid	1 cupful
2 Cups butter packed solid	1 pound
4 Cups sifted flour	1 pound
9 Large eggs	1 pound
2 Cups granulated sugar	1 pound
2 Tablespoonfuls butter	1 ounce
4 Wineglassfuls	1 cupful
4 Tablespoonfuls	1 wineglassful
60 Drops	1 teaspoonful
4 Tablespoonfuls flour	1 ounce

Teaspoon and tablespoons are measured level unless otherwise stated.

One-half spoonful is measured lengthwise of the spoon.

Cups are measured level full.

A set of measures (quart, pint and half-pint) should be in every kitchen.

The graduated measures divided into quarts, halves and thirds are best. A graduated glass measure is also advisable for the correct measurement of liquids.

A set of accurate scales is also indispensable to good cooking and housekeeping.

Baking Temperatures*.

Slow oven—250-350 degrees Fahrenheit.

Moderate oven—350-400 degrees Fahrenheit.

Hot oven—400-450 degrees Fahrenheit.

Very hot oven—450-500 degrees Fahrenheit.

Quick oven—500-550 degrees Fahrenheit.

*An oven thermometer is invaluable if there is no indicator or heat regulator on the range oven.

Surprise Your Guests With Different Dinners

One of the most interesting of dinner parties for the groups of from eight to twelve people was a hobby dinner. The invitations included instructions for each guest to come dressed to represent his particular hobby. Needless to say, the crowd presented a motley appearance!

A good share of the conversation at the dinner table naturally revolved around talking about and guessing the different fads and fancies. A bookworm appeared dressed in leaves of printers' ink, a radio fan adorned himself with suspended names of radio stations he had tuned in, and one who had a flare for aviation came adorned in a pair of wings! A prize was awarded for the most clever, yet correctly disguised, costume, thus rewarding ingenuity.

After the dinner was over, the couples repaired to the living room, and played various stunts. A large blackboard was provided, and each person directed to draw a picture of his hobby. The others tried to guess what it was, and whoever guessed correctly had their tally cards punched. Whoever guessed the most hobbies successfully received a prize.

Favors at the dinner table were individual ones, at the end of a long ribbon coming from an appropriate centerpiece, such as a small cardboard hobby horse. If the guest was a dog fancier, the favor might be a small dog. The golfer could receive a caddy bag, in miniature of course. The automobile, a small red auto. The variety of favors is endless.

After the hobbies were correctly identified, and prizes awarded, the partners were paired off, and each one instructed to perform his hobby for the benefit of the rest of the crowd. This part of the entertainment may be quite good, especially if any really talented people are present. The dancer may perform a solo dance; the

monologuist may render a monologue; the traveler a travel talk, and so on.

A South Sea Island Dinner.

There is a fascination about Hawaii for most people, and a dinner party given a la Hawaiian is sure to be successful. The decorations may be slightly suggestive of the island atmosphere, with a mirror as a placid sea for the centerpiece, surrounded by white sand, and an outboard rider or two. This should not be overdone. The dinner should be authentic. Here is the menu:

Papaya	Cocktail
Avocado	Soup
Kumu	
Chicken	Luu with Breadfruit
	Boiled Taro
	Mango Pie
	Pineapple and Coconut
	Hawaiian Coffee

The cocktail is made from papayas, or pawpaws, cut in dice and served in cocktail glasses with a cocktail sauce made of China orange, lime juice and sugar. Serve very cold.

The avocado soup is a clear chicken stock soup, with the pulp of the avocado, scooped from its shell, dropped into the soup just before serving.

Kumu are small fish, thoroughly cleaned and salted, tied in taro leaves and boiled.

Chicken luu is made by cutting the chicken in small pieces, salting the pieces, and placing them in an agate bowl lined with taro leaves which have been stripped of their stems. Place the bowl in a steamer for fully five hours, covered with taro leaves, then closely covered so that no steam can escape. It is served with a coconut sauce, made of grated coconuts, egg, butter and sugar, well beaten together and heated to the temperature of the chicken. A side dish of taro, boiled, and breadfruit is served with the chicken.

Mango pie, a delicious native dish, a simply stewed mango, baked in two crusts as an apple pie would be prepared. A little cinnamon is added to the mango before baking. No sugar is needed, if fruit is ripe.

The pineapple and coconut dish is made by cutting pineapple in small dice, covering with grated coconut, then with sugar, or surrounded with sugar. Serve cold.

A Happy Recollection Dinner.

A couple with whom a group of eight had been camping the previous summer entertained the whole group at a really unique dinner in the spring months of the following year. The invitations were issued in the usual manner, no mention being made of any novelty about the arrangements.

When the guests arrived, they were charmed to meet all the members of their previous summer's camping trip. Much rejoicing was heard, and the meal was immediately broken by remembering about such and such stories.

The hostess, without formality, summoned the guests to dinner, and they trooped into the dining room as usual, finding the room quite dimly lighted. They anticipated dinner by candlelight, but were amazed to find only small candle lanterns! One of them that was used at the camp hung from the center chandelier and provided the only illumination for the dinner.

Instead of the well laid dinner table and the lustrous linen and sparkling glassware which usually greeted the guests of this particular hostess, a cloth of heavy wrapping paper, dishes of tin and cardboard and tin cups made the guests gasp. The butter reposed in the pasteboard carton in which it was purchased, opened up camp style; the bread was stacked on a lard pail tin; the cream was served from an evaporated milk can, and the silverware from the dime store reposed in a pile in the middle of the repast. What a sight! But the guests took their seats on boxes, grabbed their paper napkins and fell to with gusto! Even the sight of the suggested camp table made appetites keen, banished formality, and caused general hilarity. Never did ham and eggs taste so good. Never were fried potatoes greeted with such relish. And baked beans and cole slaw were consumed with a vengeance. The host made himself useful by tramping around the table, filling the tin coffee cups from a large lard pail! And after the dinner was over, lots were drawn, as of old, to see who would wash the dishes and police up the kitchen. Never was there a more charming dinner, nor one more appreciated in the spring of the year. An automobile trip had been made into the woods, and the pine boughs that were brought back, placed as centerpiece, served to remind the guests of the happy times had by all, on their camping trip. Needless to say, the dinner will probably be repeated more times than one!

Stuffed Baked Potatoes.

Select medium-sized, smooth potatoes and scrub well with a vegetable brush. Bake in an oven about 250 until they are soft. Cut in halves lengthwise, scoop out insides and mash well. Season with salt, pepper and butter, a few drops of onion juice, mace and 2 teaspoons finely-chopped parsley. Beat well. Refill potato shells with mixture. Brush tops with melted butter or beaten egg and brown in oven.

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Helpful Hints for Housewives

When Choosing Meats.

Good meat is not flabby, but firm, and quickly recovers its form when pressed, the mark of pressure disappearing. Its smell is agreeable. If you cannot satisfactorily determine this, stick a knife in close to the bone and note the smell when the knife is removed. Any fluid oozing from good meat is watery, not mucilaginous.

Tough Meats.

In order not to lose the flavor of meats when their toughness calls for long cooking, they should be seared before cooking to prevent the escape of the juices, or the juice should be allowed to escape into the gravy which is served with the meat.

When Choosing Fish.

Stale fish is readily revealed by its odor. When fresh, the flesh is firm and quickly regains shape following pressure. It is a good, even color. The eyes are bright and prominent.

When Choosing Vegetables.

Green vegetables are in a sound condition when fresh, and are crisp and bright in color. Softness or faded yellow appearance shows they are stale. Root vegetables, while they do not seem to deteriorate, are finer when fresh. They should be completely ripened before storing and then set in cool, but not too cold, dry chambers; moisture or warmth will cause growth and sprouting, which lessens their value.

Garnishes.

Edible garnishes are always best. Perhaps the simplest means of garnishing is a sprig of parsley on meats or a slice of lemon on fish.

When Making Jelly.

When the jelly is ready to pour into glasses, put the glasses in a pan of hot water to prevent their cracking. The pan should be shallow and the water about two inches deep.

To Raise Breads.

If you would have your breads and rolls rise well and evenly, do not allow the baking pans to touch each other, for air must circulate around each pan for best results.

Soup Too Salty.

Grate a raw potato and cook it with the soup a few minutes longer. The potato will absorb the salt.

Grainy Candy or Icing.

The use of malt extract in candies and icings will prevent their graining.

Cracked Eggs.

Wrap them individually in soft paper and you may boil them safely.

Cleaning Piano Keys.

Rub lightly with soft cloth moistened with alcohol. If slightly yellowed, dampen clean dry cloth with peroxide of hydrogen and rub over keys.

To Clean Fish.

Use a dull knife and scrape towards the head. A sharp knife cuts the fish without removing the scales.

To Peel Fruit.

Especially when intended for canning. Use a sharp silver knife, as steel is likely to blacken the fruit.

To Cut Warm Foods.

Dip a knife in boiling water until heated and you can more cleanly cut warm bread or cake, hard-boiled eggs, fudge or caramel candy.

To Remove Paraffin and Waxy Spots From Cloth.

Lay white blotting paper or clean linen cloth over and under spot and press with hot iron, removing blotters or linen cloth to new positions frequently.

To Clean Kitchenware.

Moisten the bottom of a cork so that the cleanser will adhere to it, and rub on kitchen utensils. This method of polishing is quick, safe and easy.

To Clean Pots and Pans.

If black inside, clean with a crust of bread and wash with hot soda and water.

After Scrambling Eggs.

Pour cold water into the frying pan and the eggs will not stick.

Lime in Teakettle.

To remove, boil a little vinegar in it.

Washing Glasses.

A pinch of baking powder is an excellent substitute for soap. Glassware, windows and mirrors are also more easily washed by adding a tablespoon of vinegar to a basin of hot water.



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"In Cuba each maid wakes up with this serenade,
Peanuts! They're rice and hot—Peanuts! I sell a lot
If you haven't got bananas, don't get blue,
Peanuts in a little bag are calling you."
—The Peanut Vendor.

The peanut man has 'em all stepping, and why not? Says he, "If you want a moral to my song—Fifty million little monkeys can't be wrong."

Because Georgia grows more peanuts than any other state, it seems fitting I should devote my columns this week to this very popular Georgia specialty.

The history of peanuts dated back so far that we hardly know just how long they have been used for food. However, peanuts are believed to be one of the many native plants of South America. In excavating, scientists found peanuts in the ancient mummy graves in Peru. According to tradition peanuts were introduced into Africa and Europe by early traders and from there they were brought to Virginia during the colonial slave trade. They were cultivated in the region around Jamestown Island and Suffolk for many years before the Civil War. The popularity of peanuts among the many soldiers who were in the region during the Civil War is probably largely responsible for the rapid spread of peanut culture in this country after 1865. They were known in the south as "goobers," "pindars" and "groundpeas." In China they are still called "ground-nuts." Demand for peanuts during the '60s increased even faster than the domestic production and for 10 years enormous quantities were imported from Europe and Africa and later from Japan and China.

For many years Virginia led in the production of peanuts in the United States. Now Georgia produces more than any other state. Peanut oil was much in demand during the World War period. Since then peanuts have been grown principally for salting, for the manufacture of peanut butter and candy, and to be sold raw, but who knows what the future holds for this delicious nut?

"Tomorrow," says a savant, "the question will not be whether we shall wear rayon or cotton garments, but whether we shall make our clothes from peanut shells, spruce trees, cotton linters or cornstalks. Peanut shells from only a few plants could yield sufficient fabric to completely clothe thousands of men, women and children the year around."

The public is realizing more and more the value of peanuts as a food. Physicians, clinics and dietitians are now prescribing the eating of raw peanuts as a health builder. The peanut is rich in phosphorus and calcium, which are necessary elements to the diet. The peanut offers the system magnesium and sodium which are necessary to give firmness to the bone structure of the body and prevent softening of the tissues. Magnesium aids also in building brain, muscle and nerve tissue. The tough outer skin of the peanut contains quinine which is an excellent tonic. The carbohydrate and protein contents of the peanut are high—giving them a very high caloric value.

Infantile paralysis is an affliction of the muscular part of the body. The use of peanuts with its rich healthful muscle, bone and body building properties tends to ward off the various diseases the body is prone to, especially that of growing children.

Always include peanut butter in the foods that you keep on hand; it keeps well and can be used on many occasions. An old Georgia favorite is peanut butter mixed with syrup to be served with waffles or hot cakes. For sandwiches it may be used plain, thinned with marshmallow cream, jam or white corn syrup, or combined with any other sandwich filling.

Have you ever tried any of these more festive peanut sandwiches?

Add chopped stuffed olives and enough salad dressing to peanut butter to give it a good consistency. Save out a few olives and cut them crosswise. Shape your sandwiches and spread with the mixture. With a thimble cut out a hole in the top slice and put a slice of the olive in its place.

Put dried figs and raisins through a food chopper, add salt, lemon juice, peanut butter and enough corn syrup to spread.

Mix peanut butter with cream and spread on Bambu bread. Then add a layer of orange marmalade.

One of the favorites on the Southern Railway is peanut soup—which reminds me—peanuts can be used in a well-balanced meal from soup to nuts. Proving this I am giving the following dinner menu which utilizes peanuts in each one of the courses.

MENU.
Celery Peanut Soup
Toasted Crackers Topped With Chopped Peanuts
Peanut Sweet Potato Surprise
Peanut Stuffed Onions
Health Bread
Peanut Salad in Lettuce Cups
Peanut Macaroon Pudding
Salted Peanuts

Celery Peanut Soup.
Boil 1 pint chopped celery with 1 slice onion in water until soft. Mash thoroughly and add to the water in which the celery was cooked. One cup raw white Spanish peanuts crushed thoroughly and add to 1 quart thin white sauce. Mix in the mashed celery, cook slowly for 20

Lettuce Hearts with Thousand Island Dressing

Pineapple Delight

Peanut Waffles.

Two tablespoons shortening, 1-2 teaspoon salt, 1-3/4 cups flour, 1 tablespoon sugar, 1 cup milk, 1 egg, 1-4 teaspoon soda dissolved in 1 teaspoon hot water, 2 teaspoons baking powder, 1 cup finely chopped raw white Spanish peanuts—more may be used if desired.

Mix in order given, sifting baking powder into batter when ready to begin baking. Have batter thin enough to pour from pitcher. Half fill hot waffle molds, sprinkle generously with nuts, close mold and cook four minutes or until well-brown. Makes 6 or 8 waffles.

Sugar Syrup.

Two cups brown sugar, 2 cups water, 1 teaspoon vanilla.

Dissolve the sugar in water and cook until it thickens slightly. When cool add vanilla or maple flavoring. This syrup is an excellent table syrup.

Cream of Mushroom Soup.

One can mushrooms, 1 slice onion, 4 tablespoons flour, 2 cups chicken or veal broth, 4 tablespoons butter, 2 cups milk, canned.

Chop the mushrooms, add to the broth, add onion and simmer 20 minutes. Melt butter and when bubbling add flour, stir until smooth and add to boiling broth gradually, stirring constantly. Add the milk, season to taste with salt and pepper and serve very hot. Broth may be made by dissolving 2 bouillon cubes in 2 cups of hot water.

Peanut Stuffed Egg Salad.

Five eggs, dash of pepper, 1-4 teaspoon salt, small piece of butter, 1-2 cup raw white Spanish peanuts.

Boil eggs hard—allowing one for a person. Let them cool then peel and cut each egg in half. Remove yolks and add to the yolks, the salt, pepper, butter, and last—the fine ground peanuts, either parched or raw—as you prefer. Blend all together, then stuff the white halves with this mixture; place on dish and garnish with celery or lettuce.

Peanut Raisin Omelet.

Five eggs, 1-2 teaspoon salt, 1-4 cup soft raisins, chopped, 1-4 cup boiling water, 1-2 teaspoon flour, 1 tablespoon butter, 1-2 cup white Spanish peanuts, 1-4 teaspoon pepper, 1 tablespoon chopped parsley.

Bake the potatoes until soft, peel and mash, add eggs, well beaten, and beat well—add butter and sugar. When thoroughly mixed add nuts and pineapple; set to cool and when cool make into patties or balls. Make a hole in the top of each and fill with a whole marshmallow; place in a pan and bake in a moderate oven until brown. If in frying pan lift occasionally around the edges; place in oven to set, fold over and transfer to hot platter.

Peanut Soup.

One quart milk, 2 tablespoons flour, 2 tablespoons butter, 1 cup raw white Spanish peanuts.

Mash or grind the peanuts until very fine and boil 30 minutes, let milk come to boil; add peanuts and cook 20 minutes. Rub flour into a smooth paste with milk; add butter to the peanuts and milk, stir in flour; season with salt and pepper to taste. Serve hot.

Cheese Souffle.

Four tablespoons butter, 4 tablespoons flour, 2 cups milk, 2 cups grated cheese, 3 egg yolks, 1-8 teaspoon mustard, 1-8 teaspoon paprika, 1-8 teaspoon soda, 1-2 teaspoon salt, 3 egg whites.

Melt the fat in a saucepan. Add the flour while stirring. When smooth add the milk, salt, mustard, paprika and soda. When thickened add the grated cheese and stir until smooth. Pour over the beaten egg yolks and when blended fold in the egg whites stiffly beaten; pour into one large greased casserole or into six or eight individual greased molds. Set in a pan of hot water and bake in a moderate oven of 375 degrees for 45 to 50 minutes, or until firm. Serves six.

Custard Bread Pudding.

One quart milk scalded, 1-1/2 to 2 cups bread cubes or crumbs, 1 teaspoon vanilla or 1-4 teaspoon nutmeg, 1-3 cup sugar, 1-2 teaspoon salt, 1-2 cup melted butter, 2 eggs.

Melt the fat in a saucepan. Add the milk while stirring. When smooth add the milk, salt, mustard, paprika and soda. When thickened add the grated cheese and stir until smooth. Pour over the beaten egg yolks and when blended fold in the egg whites stiffly beaten; pour into one large greased casserole or into six or eight individual greased molds. Set in a pan of hot water and bake in a moderate oven of 375 degrees for 45 to 50 minutes, or until firm. Serves six.

Bacon Birdies.

Make a stuffing with 2 cups browned bread crumbs and 1 cup white Spanish peanuts run through the food chopper. One egg, 1-4 teaspoon black pepper, 1-2 teaspoon salt, 1 small minced onion and 2 tablespoons catsup.

Add enough sweet milk or water to make the mixture blend well. Do not make too moist. Place one heaping teaspoon on one end of a slice of bacon, roll the bacon slice around the dressing and fasten with a toothpick. Place on broiling rack in pan, basting often with drippings, turning frequently to brown on all sides. This amount will stuff about 18 slices. These may be fried in iron pan on top of stove, pouring off the surplus fat. Serve with Creole sauce.

Thousand Island Dressing.

One-half cup mayonnaise made with Tarragon vinegar, 2 tablespoons finely chopped pimientos, 2 teaspoons minced chives, 2 tablespoons tomato catsup, 2 tablespoons chili sauce, 2 hard-cooked eggs, chopped, 1-2 cup heavy cream.

Mix in order given and chill. Serves six.

Pineapple Delight.

One-half pint whipped cream, 1-1/2 cups pineapple tidbits, 6 marshmallows.

Break marshmallows into small pieces and stir into the cream. Let stand 1-2 hours. Drain the pineapple well and fold into the first mixture.

Add nuts or shredded coconut if desired.

Shredded Lettuce Salad.

Three cups shredded lettuce, 1-2 cup chopped sweet pickle, 2 hard boiled eggs, French dressing.

Chop the eggs well and add them with the pickles to the shredded lettuce. Marinate well with French dressing.

Potato Peanut Croquets.

Two cups hot diced potatoes, 2 eggs, 2 teaspoons butter, 1-2 teaspoon salt, 1-4 teaspoon pepper, 1 cup raw white Spanish peanuts (do not parch).

Add butter, salt and pepper to hot potatoes. Separate eggs, beat yolks well, add to potato mixture. Shape into cone-shaped croquets. Chop peanuts fine, add 2 teaspoons cold water to whites of eggs and beat until frothy. Roll croquets in chopped nuts, then in egg whites and then nuts again; fry in deep fat until brown, drain on brown paper, serve immediately.

Peanut Pudding.

One cup molasses, 1 cup hot water, 1 teaspoon soda, 1-2 cup coarsely ground peanuts, 1-2 cup butter, 3 cups flour, 1-2 teaspoon cloves, ground, mix and steam two hours.

Sauce for Pudding.

One teaspoon butter, 1-2 cup sugar, 1 teaspoon flour.

Mix all to a cream; pour over this enough boiling water to make it like cream; flavor to suit taste.

Peanut Macaroons.

One cup molasses, 1 cup hot water, 1-2 cup flour, 1-2 cup sugar, 1-2 cup ground peanuts, 1-2 cup butter, 1-2 cup powdered sugar, 1-2 cup orange marmalade, 1-2 cup baking powder, 1-2 cup sugar, 1-2 cup cloves, ground, mix well; drop by teaspoon on greased baking sheet two inches apart. Bake 15 minutes in slow oven.

Peanut Macaroons.

One egg white beaten stiff, 1 cup skinned chopped peanuts, 1-8 teaspoon salt, 1 cup powdered sugar. Add salt to egg and beat until very stiff; add sugar and chopped peanuts; mix well; drop by teaspoon on greased baking sheet two inches apart. Bake 15 minutes in slow oven.

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Old-Fashioned Recipes Sent in by Sally's Readers

"I love everything that's old; old friends, old times, old manners, old books, old wine."—She Stoops to Conquer.

Here's a fine collection of old-fashioned recipes that have been sent to Sally Saver by some of the many readers of her articles appearing in The Constitution. Perhaps you will like some of them. Many of them are more than 100 years old.

Mrs. W. M. Pharr, 614 Sherwood road, N. E., Atlanta, Ga.:

Old-Fashioned Peach Custard.

Two cups cooked dried peaches sweetened to taste (country dried if possible), 3 egg yolks, 3 tablespoons sugar, 2 cups sweet milk, 1 teaspoon vanilla. Line pie pan with pastry, put in peaches as for any other pie. Have yolks of 3 eggs, sugar, milk and vanilla beaten until light, then pour over peaches. Put in oven to bake until crust is done. Take out and put on meringue made of 3 whites left from the 3 yolks—and 3 tablespoons of sugar.

Mrs. J. W. Gilstrap, 425 Harden-dorf avenue, Atlanta, Ga.:

Old-Fashioned Sweet Potato Pudding.

Four cups grated raw sweet potatoes, 2 eggs, 3 tablespoons syrup, 1 teaspoon vanilla, 1-3 teaspoon cinnamon, 2 tablespoons meal, 1 cup sweet milk, 1 cup sugar, salt to taste, 1-4 teaspoon allspice, 1-3 teaspoon nutmeg, 1-4 pound butter. Mix well and bake in a moderate oven about an hour.

Mrs. Will Harralson, 209 Park-way drive, Atlanta, Ga.:

Chicken Pillau.

Par-boil a big fat hen until well done, but not leaving the bones—boil 3 cups rice 20 minutes in boiling water, add 2 teaspoons salt. When done drain and set over boiling water to dry. Hard boil 2 eggs, let cool, cut in slices after removing shell. Put whole chicken in large baking dish. Fill dish with steamed rice, slice eggs over rice—pour over this the water in which chicken was boiled—add pepper and a little cayenne pepper also. If not sufficiently rich, 2 tablespoons of butter can be added. Place on bottom of oven and cook until chicken is delicate brown. Serve from dish cooked in.

Mrs. W. E. Mattirs, Taylorsville, Ga., R. F. D. No. 1:

Sweet Wafers.

One teacupful sugar, 1 tablespoon butter, 2 eggs, two teacups sifted flour, 1 cup sweet milk. Mix as for cake batter and bake in lightly greased wafer irons.

Mrs. Hazel Hodgson McNeal, Marietta, Ga.:

Popovers.

One cup flour (mix salt in flour),

1 cup sweet milk, 1 salt spoon salt, 2 eggs.

Add half of milk slowly, when smooth add the rest and then the eggs well beaten. Cook in hot oven in hot buttered pans 1-2 hour. The deep muffin pans make best popovers. They will rise very high.

Mrs. W. J. Harris, 82 North avenue, Atlanta, Ga.:

Queen of Puddings.

One quart milk scalded, 1-3 cup 1-4 teaspoon salt, 1-4 teaspoon nutmeg, 2 cups bread crumbs, 1 tablespoon melted butter, 1-2 teaspoon vanilla or 2 eggs. Jelly or fruit preserves.

Stir the bread crumbs into the scalded milk and let stand until cool. Then add beaten yolks of eggs and sugar. Now put in salt and flavoring. Pour into greased baking dish, set in a pan containing a little warm water and bake in a slow oven. Warm pudding is cool spread with jelly or tart fruit preserves. Cover with meringue made of stiffly beaten whites of eggs and four tablespoons of sugar and 1-4 teaspoon vanilla. Return to upper part of oven and brown. Serve either hot or cold.

When you burn a cake forget about it until it is thoroughly cold, then take the lemon grater and run over the burnt spot. It will scrape all the burn off and leave the cake smooth and ready for icing.

Mrs. O. T. Altha, Loganville, Ga., R. F. D. No. 3:

Molasses Custard.

Two eggs, well beaten; 1 tablespoon sugar, 3 teaspoons flour, pinch baking powder, 1-2 cup molasses, pinch salt, 2 tablespoons sweet milk.

Mix well together, line a deep custard pan with rich pastry, turn in filling and cook slowly until done.

Mrs. Jewell Strickland, Star-Roufe, Franklin, Ga.:

Ginger Cookies.

One cupful each of butter and sugar creamed well together; 3 beaten eggs, 2 cups of molasses, 2 tablespoons soda dissolved in a little hot water.

One tablespoon ginger, a bit of salt and flour to roll. I put in what

would be not quite enough flour and

would be not quite enough flour and

let the mixture stand overnight or some hours. In this way you use less flour and the cookies are better. Roll as thin as you like them and bake in a quick oven, taking care not to scorch them. A few chopped nuts are good if you like them.

Corn Dumplings.

Two and one-half cups meal sifted, 2 eggs, 1-2 cup butter milk, 2 onions chopped fine, 1 tablespoon black pepper, 3-4 teaspoon salt, 1 tablespoon flour.

Boil a ham bone until tender, then mix other ingredients with meal and add enough cold water to make hard dough. Roll in balls about the size of an egg and drop in pot with bone. Let boil ten minutes.

Raisin Pie.

Cook 1 1-2 cupfuls of seeded raisins in 1 1-2 cups of boiling water until tender. Mix 1-2 cup of sugar and tablespoon flour; add to the raisins and cook until the sauce thickens. Stirring well, then add the grated rind of a lemon and a tablespoon of lemon juice. Bake with two crusts, or one crust and cover with strips of pastry. This is an inexpensive and delicious dessert.

Virginia Stuffing.

Two cups bread crumbs, 1-2 cup milk, 1 1-2 tablespoons butter, 1-2 teaspoon chopped onion, 1-4 teaspoon pepper, 1 egg, 1-2 teaspoon salt, 1-4 teaspoon thyme, 1-4 teaspoon summer savory.

This is a highly seasoned stuffing which serves well with all meats. The bread crumbs should be soaked for an hour in the milk, after which the melted butter is added with the beaten egg and the seasoning.

Scatter bits of dried lemon peel among cookies when putting them into a jar and they will have a nice flavor.

rounds about 1-4 of an inch thick. Carefully remove the seed and core.

Mrs. P. M. Hubbard, 1219 McLendon avenue, Atlanta, Ga.:

Sweet Potato Pone.

One cup sugar, 1 cup molasses, 2 cups raw grated potatoes, 1-4 cup sweet milk, 2 tablespoons butter, grated rind 2 oranges, 1 teaspoon

ginger.

Mix sugar, molasses, butter and potato, add milk, orange rind and ginger. Bake in greased pan 1 1-2 hours.

Scrapple.

Boil a pig's head until thoroughly done. Use the meat to make souce, or hog's head cheese—add to the liquor left, sifted corn meal, red pepper (pod), sage and salt to taste. Cook until quite thick (care must be taken not to put too much meal, but allow for the thickening), then set away to get cool. Slice rather thin and fry in slightly greased pan until brown.

Brown Betty.

Cut into thin slices, 8 large apples,

have ready buttered pudding dish. Put into this a layer of left-over, grated bread crumbs, then a layer of sliced apples; sprinkle sugar over this and so on, until you get to the top. Have it of bread crumbs and put 3 large lumps of butter on top. Place in oven to brown. Serve hot with hard sauce. To prepare crumbs, take the bread and crumble up fine—brown in oven, spread out on rolling board and roll the rolling pin over it until the crumbs are fine.

To fry fish a golden brown, sprinkle it with one of the numerous brands of pancake flour instead of the usual corn meal. You'll be delighted with the finished product.

Mrs. J. E. Baker, Sugar Valley, Georgia:

Old-Fashioned Cobbler—Ham and Egg Pie.

Six slices lean ham, 6 eggs. Boil ham until very tender—make dough as for biscuit—working until stiff. Take pie pan—put ham in the bottom, cover with thin pieces of dough, next break eggs in on dough—cover with the remaining pieces of ham. Salt and black pepper to taste. Cover with the water where ham was cooked, put on top crust, sprinkle with butter, let brown. This will serve six. This recipe was used by my grandmother when women cooked in ovens by an open fire.

Mrs. H. G. Carter, Winterville, Ga.:

Chicken Pie.

Prepare a one and one-half pound chicken as for frying, place in a closely covered broiler with a quart of water and boil until quite tender. Make a rich biscuit dough, roll thin and line a deep pan. Place a layer of chicken, dot generously with butter, add a dash of pepper, roll more dough quite thin, cut in strips and place on top of chicken, then add remainder of chicken and more butter—sprinkle with black pepper and pour liquid in which chicken was cooked, over this and cover with rolled dough cut in strips and place two ways to form checks. Place in a moderately hot oven and cook 45 minutes.

Mrs. Nat Adams, Watkinsville, Ga.:

Good Old-Time Chicken Stew.

One fat hen, 1 can corn, 1 pod red pepper, 1 quart sweet milk, 1 can tomatoes, 3 large onions, 1 teaspoon black pepper, 1-2 pound butter, salt to taste.

Cook hen until tender, having about a gallon of stock when done—then add onions, corn, pepper and tomatoes which have been run through food chopper. Let come to a boil—then add a good pinch of soda, then the milk and butter—salt to taste and let it come to boiling point and remove from fire. Serve in soup bowls with a piece of chicken in each bowl.

An Old Oyster Dish.

One quart oysters, 1-2 pound macaroni, 1-2 cup bread crumbs, 1 can

tomatoes, 4 tablespoons butter, salt and pepper to taste.

Boil macaroni until tender. Stew tomatoes until a thick sauce. Plump the oysters and drain off liquor. Put layer of oysters, then macaroni, bits of butter and season until all is used. Pour over this the stewed tomatoes, cover top with crumbs, cook until oysters are done and top browned. Serve from the dish in which it is baked.

Mrs. C. F. Nunn, Farmington, Ga.:

Old-Fashioned Pound Cake.

One pound sugar, 1 pound butter, 4 cups flour (1 pound), 10 eggs (1 pound).

Beat the yolks and whites separately; cream the butter and sugar; add egg yolks and mix well. Add the stiff egg whites alternately with the flour. Long beating is the success of this cake. Put in oven when you can bear your hand on the bottom. Gradually increase the heat to moderate. Bake two hours.

Old-Fashioned Yeast.

Peel and boil 6 large potatoes, scald one pint of flour with potato water. Let 1 teacup of hops come to the boiling point and pour water over the other ingredients. Tie hops up in cloth while boiling. Let stand until cool then add 1 cup yeast well soaked—2 tablespoons sugar. Let this rise; stiffen with corn meal; roll out, cut in cakes and dry in the wind.

Cabbage, onions and celery lose much of their minerals in the drained-off water after boiling. All these food values are preserved if they are wrapped in Patapar cooking parchment.

Mrs. N. O. Cam, Vidalia, Ga.:

Corn Meal Batter Cakes.

One and one-half cups corn meal, 1 teaspoon sugar, 1 cup boiled cold rice, 2 cups boiling water, 3 tablespoons butter or substitute, 1 teaspoon

ginger.

Mix together and pour boiling water over, stirring constantly—let cool. Add 1-2 cups buttermilk, 1 egg, beaten light; 3-4 teaspoons soda dissolved in a little cold water, 2 teaspoons baking powder sifted into batter. Have a medium thick batter. Bake on griddle, as any batter cake. This recipe was Grover Cleveland's favorite—and was served every morning during his term as president.

Mrs. T. L. Cook, Madras, Ga.:

Grandmother's Brown Bread.

Take 1 quart of Indian corn meal and 3 pints of rye meal. Put it into pan, add half cup of molasses and two teaspoons of ginger. Half a teaspoon of soda dissolved in warm water enough to mix the meal rather soft. Let it remain in the pan to rise overnight. When light enough put it into pans and bake. Bread made by this recipe will not sour so quickly as when yeast is used.

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